

dornier

W I N E S



Modern Classics from Stellenbosch

2008 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

Vintage Conditions

The winter leading up to the 2008 vintage was one of the best we have had with cold weather and ample rain providing the perfect conditions for complete vine dormancy. These conditions are generally favourable for good evenness and bud break. Once the growing season commenced, it was dominated by cooler conditions, which were ideal for slow ripening and intense flavour development of the white varieties.

Fermentation and Aging

A classical wine enjoyed by many for its upfront characteristics and charm along with the great drinkability. Sauvignon blanc has to be one of the varieties most reliant on its harvesting time, fruit ripeness quality and fermentation characteristics in order to express itself to its full potential. For this wine we selected variety specific yeast as to promote these sought after flavours to the maximum. Cold tank fermentation, followed by 4 months of full lees contact along with regular battonage (tank mixing) where key procedures for this wine.

Peak drinking

2008 through 2010

Tasting Note by the Winemaker

Lovely fruit aromas of pineapple, guava and gooseberry dominate the initial nose along with the nuances of the inherent Sauvignon blanc aromas of asparagus and green pepper. An elegantly balanced and fresh acidity, with the lees fullness and creamy texture all leave one wanting more of this mouthwatering wine.

Food Pairing

Enjoy along with most rich seafood dishes, light style chicken dishes, salads and even mild Thai curry dishes.

Analysis: Alcohol: 13 %; Residual Sugar: 4 g/l; VA: 0.3g/L; TA: 6.2; pH: 3.3

