

dornier

WINES



Modern Classics from Stellenbosch

2009 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

Vintage Conditions

The 2009 vintage was hailed as one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain, which resulted in very even vine growth. These characteristics are very desirable for top quality fruit production. Crop levels were however slightly lower than previous years, but as is often the case it can lead to more intense fruit expression.

Fermentation and Aging

Three individual vineyard batches were used for what has become our very popular Sauvignon blanc. Each batch received only a light press as to only extract the highest quality juice after which they were individually fermented at cold temperatures (14°C) in stainless steel tanks for approximately 10 days. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, they remained on the full lees with battonage (lees stirring) performed weekly for a further two months thereby gaining the very beneficial characteristics of fullness and texture into the wine.

Peak drinking

2009 through 2010

Tasting Note by the Winemaker

For this second vintage of our Sauvignon blanc we yet again aimed at making a wine that is generally pleasing on the nose and the palate without the harsh acidity common to many South Africa Sauvignon blanc's. Flavours of white pear, guava and asparagus dominate the nose with slight nuances of melon playing a supporting role. The palate possesses a lovely richness and fullness along with the fresh fruit flavours. The fresh but not excessive acidity provides for a long lasting aftertaste.

Food Pairing

Due to the wines inherent freshness and lightness it partners well with seafood dishes cooked in lighter sauce. Salads are also always a great option for Sauvignon blanc such as lemon and herb or Caesar salads as well as delicate poultry dishes and lighter styled pastas.

Chèvre and lighter cheeses are also good matches for Sauvignon blanc's fresh zesty characteristics.



Analysis: Alcohol: 12 %; Residual Sugar: 3.5 g/l; VA: 0.4g/L; TA: 6.2; pH: 3.3