

# dornier

WINES



Modern Classics from Stellenbosch

## 2016 | THE PIRATE OF COCOA HILL CHENIN BLANC

*The Cocoa Hill Chenin Blanc is a delectably chic version of what used to be South Africa's Cinderella variety. The vines grow in the decomposed red granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.*

### **Tasting Note by the Winemaker**

Being a truly versatile variety and lending itself well to many different styles, we have aimed at making a wine in fresh and fruit driven style. Flavours of nectarine, pear and granadillas dominate the nose. The palate is vibrant with a soft acidity, leaving one with a concentrated aftertaste.

### **Vintage Conditions**

2016 was an excellent vintage for many producers in the Western Cape. February and early March were warm and dry, and we were able to harvest very healthy grapes. All around, it was a great year for Chenin Blanc.

### **Fermentation and Aging**

This wine is made with Chenin Blanc grapes from the Stellenbosch and Voor Paardeberg regions, from many different microclimates in order to obtain various characteristics and flavour profiles. Each batch was individually fermented in stainless steel tanks for approximately 14 days. Flavour and style specific yeast were used to obtain the desired fruit and aroma characteristics. After fermentation, the wine was left on the full lees four months. Battonage was performed weekly to improve the fullness and texture of the wine.

### **Peak drinking**

2017 through 2018

### **Food Pairing**

Being a fresh wine with vibrant fruit it will pair well with fresh salads, lighter pasta dishes and grilled seafood, such as line fish and will accompany calamari and scallops very well.

*Analysis: Alcohol: 13 %; Residual Sugar: 4 g/l; VA: 0.4g/L; TA: 5.6; pH: 3.27*

