

dornier

WINES



Modern Classics from Stellenbosch

2017 | THE PIRATE OF COCOA HILL CHENIN BLANC

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 a fresh and fruit driven style. The wine has a lively bright colour with aromas of cherry blossoms and white fruit. The palate is vibrant with a soft acidity and flavours of white peach and pear, leaving a long aftertaste.

Vintage Conditions

2017 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 area. Each batch was individually fermented in stainless steel for approximately 14 days at low temperatures. Flavour and style specific yeast were used in order to obtain the desired fruit- and aroma characteristics. After fermentation, the wine was left on the full lees for six months. Lees stirring was performed weekly to improve the fullness and texture of the wine.

Peak drinking

2018 through 2019

Food Pairing

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

Analysis: Alcohol: 14 %; Residual Sugar: 3.1 g/l; VA: 0.4g/L; TA: 5.4; pH: 3.3



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