

dornier

WINES



Modern Classics from Stellenbosch

2017 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

Tasting Note by the Winemaker

With our Sauvignon Blanc we aim to make a wine with tropical fruit flavours. The balance between the fruit and acidity is of utmost importance. The wine has aromas of tropical fruit like pineapple and litchi. The palate is lively with bright acidity, with flavours of pawpaw, grapefruit and a lingering 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 Sauvignon Blanc.

Fermentation and Aging

The grapes for this wine come from 2 different vineyards on our Keerweder property. Different batches of grapes were individually fermented at low temperatures in stainless steel. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, the wine was left on full lees for a further five months. Lees stirring was performed weekly to give fullness and creaminess to the wine.

Peak drinking

2017 through 2018

Food pairing

Pairs well with fish and seafood dishes, creamy pastas and chicken dishes cooked with fresh and fragrant ingredients. It also accompanies pork dishes such as pork belly and pork loin very well. Vegetarian options include vegetable risotto as well as Asian styled vegetable dishes.

Analysis: Alcohol: 13.5 %; Residual Sugar: 2.8g/l; VA: 0.45g/L; TA: 5.9g/L; pH: 3.25

