

dornier

WINES



Modern Classics from Stellenbosch

2019 | 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 a fresh and fruit driven style. The wine has a lively bright colour with delicate aromas of passion fruit and litchis. The palate is vibrant with a refreshing acidity and flavours of tropical fruit.

Vintage Conditions

2019 was an excellent vintage for many producers in Stellenbosch. The winter and the ripening season was cooler than the previous three vintages. This led to grapes ripening at lower sugar levels with higher natural acidities. The lower temperatures also preserved the more delicate flavor components in the Chenin Blanc during the ripening period.

Fermentation and Aging

This wine is made with grapes from two Chenin Blanc vineyards on the Dornier farm. 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.

Peak drinking

2019 through 2021

Food Pairing

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

Analysis: Alcohol: 13.5 %; Residual Sugar: 3.88 g/l; VA: 0.45 g/L; TA: 5.81; pH: 3.23

