



Modern Classics from Stellenbosch

2023 | 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 delicate aromas of passion fruit and litchis. The palate is vibrant with a refreshing acidity and flavours of tropical fruit.

Vintage Conditions

2023 was an excellent vintage for many producers in Stellenbosch. The winter was cold and wet and the ripening season was cool. 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 Chenin Blanc grapes from the Stellenbosch and Swartland area. The wine was fermented in stainless-steel tanks and in French oak barrels. Flavour and style specific yeast were used to obtain the desired fruit- and aroma characteristics.

Peak drinking

2024 through 2025

Food Pairing

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

Analysis: Alcohol: 13 %; Residual Sugar: 1.6 g/l; VA: 0.6 g/L; TA:6.1 ; pH: 3.5

