

## Dornier Cocoa Hill Sauvignon Blanc 2011

We generally produce our Sauvignon Blanc in a tropical fruit driven style as opposed to the grassy, green pepper style. Flavours of white pear, guava and asparagus dominate the nose with slight nuances of melon playing a supporting role. The palate possesses lovely fresh fruit flavours with zesty persistence.

Due to the wines inherent freshness and lightness it partners well with seafood dishes cooked in lighter sauce. Salads are also always a great option for Sauvignon blanc such as lemon and herb or Caesar salads as well as delicate poultry dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Dornier Wines

**winemaker :** JC Steyn

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.7 g/l   pH : 3.4   ta : 5.6 g/l   va : 0.4 g/l

**type :** White   **style :** Dry   **body :** Medium

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**in the vineyard :** The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the whites allowing long hanging times with excellent flavour.

**about the harvest:** The 2011 vintage conditions allowed us to hang the Sauvignon blanc a few additional days thereby gaining in complexity.

**in the cellar :** Each batch received a light press to extract only the highest quality juice after-which they were individually fermented at cold temperatures (14°C) in stainless steel tanks for approximately 10 days. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, they remained on the full lees with battonage (lees stirring) performed weekly for a further two months thereby gaining the beneficial characteristics of fullness and texture into the wine.

