

Dornier Cocoa Hill Chenin Blanc 2011

Being a truly versatile variety and lending itself very well to many different styles, we have aimed at making a fresh and primary fruit driven approach. Flavours of ripe golden delicious apple, guava and with hints of pineapple dominate the nose. The palate is vibrant with a good but not excessive acidity, leaving one with a crisp yet concentrated aftertaste.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.35 ta : 5.7 g/l va : 0.35 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : 2010 through 2012

in the vineyard : 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.

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.

in the cellar : Comprising of 100% Chenin blanc from the Stellenbosch region, sourced from many different microclimate areas in order to obtain various characteristics and flavour profiles. Each batch received a light press as to only extract 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 very beneficial characteristics of fullness and texture into the wine.

