

Dornier Cocoa Hill Chenin Blanc 2012

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 white peach, pear and golden delicious apples dominate the nose. The palate is vibrant with a soft acidity, leaving one with a 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 : Western Cape

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.49 ta : 5.2 g/l

type : White **style :** Dry

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

ageing : 2012 through 2014

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.

Vintage Conditions

The 2012 vintage will be remembered as bringing one of the longest ripening periods recorded at Dornier. The heat spell in January was followed by an unusually cool February. This allowed the fruit to hang on the vines for longer, resulting in smaller, concentrated berries with intense flavours and natural acidity. We were able to pick for phenolic ripeness, without the increase in sugar sometimes experienced towards the end of the season. This resulted in beautifully flavourful fruit and excellent balance in the final product.

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.

