

Dornier Cocoa Hill Sauvignon Blanc 2013

With our Sauvignon Blanc we aim at making a wine that is fresh, youthful and abundant with fruit flavours as opposed to an overly green Sauvignon Blanc. Balance between the fruit, alcohol and acidity is of utmost importance. Notes of granny smith apple, litchi and guava dominate the nose with hints of melon and lime. The palate is full and fresh with a great mineral quality and lasting aftertaste. This is an excellent food wine.

Pairs well with delicate fish and seafood dressed with a light cream sauce as well as subtle chicken dishes cooked with fresh and fragrant ingredients. Also accompanies refined pork dishes such as hams and pork loin. Vegetarian options include vegetable risotto as well as Asian styled vegetable dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.31 ta : 6.0 g/l va : 0.34 g/l

type : White **body :** Full **wooded**

pack : Bottle **closure :** Screwcap

ageing : 2013 through 2015

in the vineyard : 2013 will go down as being perhaps not the easiest vintage recorded in the Blaauwklippen valley. We had extensive wind damage at the end of November, which resulted in our crop being down by 30%. On top of this, we had bouts of rain weekly through the entire months of February and March. This made picking decisions tough, and it was truly a year where the winemaking had to be precise and the handling of the fruit and wine needed to be gentle. Luckily with the reduced crop, we had excellent concentration in our fruit which lead to very full wines.

in the cellar : The 2013 vintage conditions allowed us to hang the Sauvignon Blanc a few additional days thereby gaining in complexity. 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.

