

## Dornier Cocoa Hill Sauvignon Blanc 2014

With our Sauvignon blanc we aim at making a wine that is fresh, youthful and abundant with tropical fruit flavours. Balance between the fruit, alcohol and acidity is of utmost importance. The nose has aromas of granny smith apple and tropical fruits, with hints of blackcurrant. The palate is bright and clean, with flavours of pawpaw, grapefruit and a lingering minerality.

Pairs well with fish and seafood dishes, creamy pastas and chicken dishes cooked with fresh and fragrant ingredients. It also accompanies pork dishes such as pork belly 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 : 12.5 % vol    rs : 3.6 g/l    pH : 3.21    ta : 6.0 g/l    va : 0.33 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

**ageing :** 2014 through 2016

**in the vineyard :** The grapes for this wine come from 3 different vineyards on our Keerweder property.

2014 was a challenging vintage for a lot of producers in the Western Cape. We had an excellent winter leading up to the growing season, with good rainfall and sufficient cold snaps to favour dormancy in the vineyard. It also led to a larger than usual crop and increased vigour. We had a cool, wet start to summer, which made disease management challenging, due to the higher vigour and humid conditions.

**about the harvest:** Luckily February and early March were warm and dry, and we were able to harvest very healthy grapes at low alcohol levels before the rainfall at the end of March. All around, it was a great year for us.

**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 four months which gave fullness and texture to the wine.

