

## Dornier Cocoa Hill Chenin Blanc 2014

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** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.1 g/l   pH : 3.40   ta : 5.7 g/l   va : 0.36 g/l

**type** : White   **style** : Dry   **taste** : Fruity

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

**ageing** : 2014 through 2016

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.

### **in the vineyard :**

#### **Vintage Conditions**

We had a very cold winter followed by heavy rain through the Spring. This allowed the vines to enter a full dormancy, and the rain boosted the health of the vines in the growing season. The summer was relatively cooler than normal, which allowed a long hang time for the grapes. We had intense fruit concentration and reached optimal ripeness at low sugar levels, resulting in balanced wines with lower alcohol.

**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.

