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Dornier The Pirate of Cocoa Hill Sauvignon Blanc 2015

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 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 :** 13.85 % vol **rs :** 3.0 g/l **pH :** 3.33 **ta :** 6.2 g/l **va :** 0.42 g/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 2014 through 2016

In a time of seafaring and spice, pirates played in Table Bay... Among them was Long Ben - as fierce as he was tall, he looted and pillaged and scavenged from all. Ben fast became known for being up to no good, and so fled from the seas and gave up his loot. He planted some vines, as was the way, and peered out towards the ocean almost every day. Long Ben would have gazed longingly at the vista of Table Bay from where our vines grow today, on Cocoa Hill.

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

2015 was an exceptional vintage for many producers in the Western Cape. We had a drier than average winter with about only 75% of the rain than we normally get during this time of year. February and early March were warm and dry, and we were able to harvest very healthy grapes. All around, it was a great year for Sauvignon Blanc.

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.