

## Dornier Cocoa Hill Chenin Blanc 2016

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 : 13.0 % vol   rs : 4.0 g/l   pH : 3.27   ta : 5.6 g/l   va : 0.4 g/l

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

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

**ageing :** 2017 through 2018

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 :** 2016 was an excellent vintage for many producers in the Western Cape. February and early March were warm and dry, we were able to harvest very healthy grapes. All round, it was a great year for Chenin Blanc.

**in the cellar :** The wine is made with Chenin Blanc grapes from the Stellenbosch and Voor Paardeberg regions, from many different microclimate in order to obtain various characteristics and flavour profiles. Each batch was individually fermented in stainless steel tanks for approximately 14 days. Flavour and style specific yeast were used to obtain the desired fruit and aroma characteristics. After fermentation, the wine was left on the full lees four months. Battonage was performed weekly to improve the fullness and texture of the wine.

