

Dornier Cocoa Hill Chenin Blanc 2018

Being a truly versatile and lending itself well to many different styles, we have aimed at making a wine in a fresh and fruit driven style. The wine has a lively bright colour with aromas of citrus blossoms and white fruit like nectarines. The palate is vibrant with a soft acidity and flavours of white peach and pear, leaving one with a long aftertaste.

Being a wine with vibrant fruit it will pair well with fresh salad, light pasta dishes and grilled seafood, such as line fish and will accompany calamari and scallops very well.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.4 ta : 5.4 g/l va : 0.5 g/l

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

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

ageing : 2019 through 2020

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 Hills - a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.

in the vineyard : 2018 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 Chenin Blanc vineyards on the Dornier farm. Each batch was individually fermented in a combination of 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.

