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Dornier The Pirate of Cocoa Hill Sauvignon Blanc 2018

With our Sauvignon Blanc we aim at making a wine with tropical fruit flavours. The balance between the fruit and acidity is of utmost importance. The wine has aromas of tropical fruit like pineapple and litchi. The palate is lively with bright acidity, with flavours of pawpaw, grapefruit and a lingering aftertaste.

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 very well. 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 :** 12.8 % vol **rs :** 4.0 g/l **pH :** 3.44 **ta :** 5.4 g/l **va :** 0.48 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Peak drinking: 2019 through 2020

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 : 2018 was an excellent vintage for many producers in the Western Cape. 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. The grapes for this wine come from 2 different vineyards on our Keerweder property. Different batches of grapes were individually fermented at low temperatures in stainless steel. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, the wine was left on full lees for a further five months. Lees stirring was performed weekly to give fullness and creaminess to the wine.

about the harvest: February and early March were warm and dry, and we were able to harvest very healthy grapes.

in the cellar : Each batch was individually fermented at low temperatures (14° C) in stainless steel tanks for approximatly 14 days. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, the wine remained on the full lees with battonage (lees stirring) being performed weekly for a further 4 months which gave fullness and texture to the wine.