

Dornier Cocoa Hill Chenin Blanc 2021

Being a truly versatile variety 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 delicate aromas of passion fruit and litchis. The palate is vibrant with a refreshing acidity and flavours of tropical fruit.

Being a wine with vibrant fruit it will pair well with salads, 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 : Philip van Staden

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 4 g/l pH : 3.45 ta : 5.6 g/l va : 0.5 g/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : 2021 through 2023

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 : 2021 was an excellent vintage for many producers in Stellenbosch. The winter was cold and wet and the ripening season was cool. This led to grapes ripening at lower sugar levels with higher natural acidities. The lower temperatures also preserved the more delicate flavor components in the Chenin Blanc during the ripening period.

in the cellar : This wine is made with grapes from two Chenin Blanc vineyards. The one vineyard is on Dornier whereas the other is situated in the Swartland area. The Stellenbosch wine was fermented in stainless-steel tanks and the Swartland wine in French oak barrels. Flavour and style specific yeast were used in order to obtain the desired fruit- and aroma characteristics.

