

dornier

WINES



Modern Classics from Stellenbosch

2020 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

Tasting Note by the Winemaker

With our Sauvignon Blanc we aim at making an easily accessible wine with tropical fruit flavours. To us the balance between the fruit and acidity is of utmost importance to ensure enjoyable drinking. In this wine one will smell aromas of pineapple, green melon and citrus. The palate is lively with bright acidity with flavours of pineapple, ripe limes, green apples and a lingering aftertaste.

Vintage Conditions

2020 was a great year for Sauvignon Blanc on Dornier. The cool season led to grapes ripening at lower sugar levels while retaining its natural acidity and delicate flavours.

Fermentation and Aging

This wine is made from the grapes of two different vineyards on our Keerweder property. Four 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 four months. Lees stirring was performed weekly to give fullness and creaminess to the wine.

Peak drinking

2020 through 2022

Food pairing

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.

Analysis: Alcohol: 13 %; Residual Sugar: 3.9 g/l; VA: 0.6 g/L; TA: 5.5 g/L; pH: 3.4

