

# dornier

WINES



## Modern Classics from Stellenbosch

### 2017 | THE PIRATE OF COCOA HILL ROSÉ

*A fresh, dry and vibrant Rosé made via direct pressing of Merlot providing a wine with an alluring salmon colour and appealing drinkability.*

#### *Tasting Note by the Winemaker*

This wine has a soft, pale pink colour and is bursting with aromas of strawberries and pink grapefruit. The palate is vibrant with a good balance between the bright acidity and flavours of Turkish delight, sweet red berries and pomegranate. The finish is juicy and dry and the wine has a pleasant length.

#### *Vintage Conditions*

2017 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 vintage year.

#### *Fermentation and Aging*

The Merlot ripened in late February. The grapes were hand-picked, and pressed directly after destemming in order to obtain light pink juice. The resultant light pink juice fermented for 14 days at 12 degrees Celsius and spent a further four months on full lees to provide fullness and body to the wine.

#### *Food pairing*

With its alluring pink colour this wine pairs well with fresh salmon, cold meats, crayfish, salads, lighter pastas and even complements tomato based dishes that one usually struggles to find suitable wine matches for. It is also a great match for sushi.

#### *Peak drinking*

2018 through 2019

*Analysis: Alcohol: 13.5 %; Residual Sugar: 2.2 g/l; VA: 0.23g/l; TA: 5.9; pH: 3.26*

