

# dornier

W I N E S



## *Modern Classics from Stellenbosch*

### 2007 | THE PIRATE OF COCOA HILL ROSÉ

*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.*

*The 2007 is our maiden Rosé. We decided to use the same red varieties, Cabernet Franc & Merlot, used in our flagship red blend to create a Rose which we believe shows the versatility of our unique Stellenbosch Mountain terroir – the ability to produce both serious as well as complex yet every-day drinking wines – a quality which has come to be expected of the popular Cocoa Hill Range.*

#### ***Vintage Conditions***

The season leading up to the harvest period provided excellent conditions for optimal ripeness and flavour concentration. This year the harvest started earlier than expected, 10 days to be exact, however, it ended approximately 10 days later. As far as the grapes for the Rosé were concerned we achieved a perfect balance between colour and acidity while maintaining low alcohol offering all the qualities for a superb Rosé-style wine.

#### ***Fermentation and Aging***

Produced using undoubtedly the best method for making Rosé, grapes are pressed as soon as they arrive in the cellar (83% Cabernet Franc / 17% Merlot), followed by cold fermentation that lasts for approximately 12 days. The wines then remain on their lees for a further 3 months to give a fuller body before filtration and bottling takes place.

#### ***Peak drinking***

2007 through 2009

#### ***Tasting Note by the Winemaker***

The initial attraction of this Rosé has to be its alluring colour. The nuances of strawberries and cream and some herbaceous notes on the nose all combine brilliantly offering a fresh, flavour packed appeal. The initial taste gives great freshness and clean elegance with lots of berry flavours and even citrus to create an inherent fullness – a direct result of extended lees ageing.

*Analysis: Alcohol: 13 %; Residual Sugar: 3.5 g/l; VA: 0.3g/L; TA: 6.06; pH: 3.20*

