

dornier

WINES



Modern Classics from Stellenbosch

2008 | 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.*

Vintage Conditions

The winter leading up to the 2008 vintage was one of the best we have had with cold weather and ample rain providing the perfect conditions for complete vine dormancy. These conditions are generally favourable for good evenness and bud break. Once the growing season commenced, it was dominated by cooler conditions, which were ideal for slow ripening and intense flavour development of the white varieties.

Fermentation and Aging

Being the second year for the production of this very successful wine, we decided to vary the blend as experience has led us to believe that Merlot, being the dominant variety, might be more favorable. Each variety was received within the early morning hours as to keep them as cold as possible. From there crushing and destemming took place followed by 2-3 hours of skin contact in order to extract the light colour required. A light pressing followed as not to extract any harsh tannins or excess colour. Fermentation took place at temperatures of between 13-16°C for 10 days. All batches then spent a further 4 months on their full lees, before filtration and bottling.

Peak drinking

2008 through 2010

Tasting Note by the Winemaker

Of course it has to be the colour of this wine that initially attracts one, however upon further investigation you will be confronted by its fine concentration of fruit ranging from strawberries, pear and nuances of freshly cut grass with hints of vanilla.

The palate combines all these flavours along with its full and rich mouthfeel, at the same time leaving one with a fresh aftertaste and lively acidity of this dry Rosé.

Analysis: Alcohol: 13 %; Residual Sugar: 3.5 g/l; VA: 0.3g/L; TA: 5.6; pH: 3.35

