

# dornier

WINES



Modern Classics from Stellenbosch

## 2009 | THE PIRATE OF COCOA HILL ROSÉ

### *Vintage Conditions*

The 2009 vintage was hailed as one of the best vintages since 2003. Moderately warm climatic conditions prevailed throughout the growing seasons with relatively little rain, which resulted in very even vine growth. These characteristics are extremely desirable for top quality fruit production. Crop levels were however slightly lower than previous years, but as is often the case, it invariably leads to more intense fruit expression.

### *Fermentation and Aging*

Within its third year of production of this ever successful wine, we kept with the 2008 blend of Merlot(70%), and Cab franc (30%). Each variety was received within the early morning hours as to keep them as cold as possible. From there crushing and de-stemming took place followed by 3-5 hours for the Merlot, and 3-12 hours for the Cab franc 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*

2009 through 2011

### *Tasting Note by the Winemaker*

Through the winemaking efforts we focus on three facets of this wine: colour, aroma and taste .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 and even caramel.

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.

### *Food Pairing*

With its alluring colour this wine is a good pair with fresh salmon, cold meats, lobster, salads, lighter pastas and even complements tomato based dishes that one usually struggles to find suitable wine matches for. Also great with sushi!!



*Analysis:* Alcohol: 13 %; Residual Sugar: 3.5 g/l; VA: 0.3g/l; TA:5.9; pH: 3.35

Christoph Dornier Wines (Pty) Ltd PO Box 7518 Stellenbosch 7599 South Africa  
Tel +27 21 880 0557 Fax +27 21 880 1499  
info@dornier.co.za www.dornier.co.za