

dornier

WINES



Modern Classics from Stellenbosch

2010 | THE PIRATE OF COCOA HILL ROSÉ

Vintage Conditions

The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by wind during flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. This year was however our earliest vintage with our late Cabernets arriving approximately two weeks earlier than in previous vintages. These lower crop levels due to the wind resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

Fermentation and Aging

Within the four years of producing this ever successful wine, we kept with using Merlot (51%) and Cabernet franc (49%). Each variety was received in the early morning hours as to keep them as cold as possible. From there crushing and de-stemming took place followed by 8-16 hours of skin contact for the Merlot, and approximately 18 hours for the Cabernet franc in order to extract the light colour required. A light pressing followed as not to extract any harsh tannins or excessive colour. Fermentation then proceeded at temperatures of between 13-16°C for 10 days. All batches spent a further 4 months on their full lees, before filtration and bottling.

Peak drinking

2010 through 2012

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 light salmon color of this wine that initially attracts one, however upon further investigation you will experience its fine concentration of fruit ranging from strawberries, violet and hints of freshly cut grass and nuances of vanilla and even caramel.

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

Analysis: Alcohol: 13.5 %; Residual Sugar: 2.5 g/l; VA: 0.3g/L; TA: 5.7; pH: 3.35

