

dornier

WINES



M o d e r n C l a s s i c s f r o m S t e l l e n b o s c h

2014 | THE PIRATE OF COCOA HILL ROSE

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

Tasting Note by the Winemaker

The wine has a soft, pale pink colour and is bursting with aromas of strawberries and raspberries. The palate is vivacious with a bright acidity and flavours of Turkish delight, sweet red berries and sour cherry. The finish is dry and has a pleasant length.

Vintage Conditions

2014 was a challenging vintage for a lot of producers in the Western Cape. We had an excellent winter leading up to the growing season, with good rainfall and sufficient cold snaps to favour dormancy in the vineyard. It also led to a larger than usual crop and increased vigour. We had a cool, wet start to summer, which made disease management challenging, due to the higher vigour and humid conditions. Luckily February and early March were warm and dry, and we were able to harvest very healthy grapes at low alcohol levels before the rainfall at the end of March. All around, it was a great year for us.

Fermentation and Aging

The Merlot ripened in late February and as always the grapes looked promising. The grapes were hand-harvested, and after destemming, spent 2-3 hours in the press to extract the desired colour, before a light pressing. The resultant pink juice fermented for 12 days at 13 degrees and spent a further 4 months on full lees to provide fullness and body to the wine.

Food pairing

With its alluring pink 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. It is also a great match for sushi.

Peak drinking

2014 through 2016

Analysis: Alcohol: 13.0 %; Residual Sugar: 3.0 g/l; VA: 0.26g/L; TA: 5.6; pH: 3.22

