

# dornier

WINES



Modern Classics from Stellenbosch

## 2015 | THE PIRATE OF COCOA HILL ROSE

*A fresh, dry and vibrant Rosé made from Merlot delivering a wine with an attractive 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 pomegranate. The finish is dry and has a pleasant length.

### *Vintage Conditions*

2015 was an excellent vintage for producers in Stellenbosch. We had a drier than normal winter leading up to the growing season. The start to summer was warm and dry and we were able to harvest very healthy grapes. 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*

2015 through 2017

*Analysis: Alcohol: 13.0 %; Residual Sugar: 3.0 g/l; VA: 0.31 g/L; TA: 6.7 g/L; pH: 3.31*

