

dornier

WINES



2009 | THE PIRATE OF COCOA HILL RED

*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.*

The Cocoa Hill Red 2009 is a youthful yet refined blend of Shiraz (47%), Merlot (31%), Cabernet Sauvignon (18%) and Malbec (4%) which grows in the decomposed red granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.

Tasting Note by the Winemaker

The 2009 saw us again using a majority proportion of Shiraz into the blend sourced from various selected sites in order to add complex characteristics to the blend. The nose combines all the aspects of the blend; the spicy fullness and upfront fruit of Shiraz, the plum fruit and supple tannins of Merlot, the red berry fruits and structure of Cabernet Sauvignon while the small percentage of Malbec adds some depth and masculinity. The palate is full, fresh and lively with a dense yet very supple tannin structure and a well-balanced, integrated acidity leaving a persisting finish.

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 Ageing

The wines individually spent approximately 8-12 days in vineyard specific batches for the primary alcoholic fermentation with gentle pump overs for colour and tannin extraction being performed twice daily. The wines then underwent malolactic fermentation providing complexity and fullness. Certain batches were carefully barrel matured for 14 months in second fill French oak barrels and a small un-oaked component was used to provide a fresh and lively character.

Peak drinking

From 2011 for up to 4 years.

Food Pairing

Braised oxtail, Boeuf bourguignon, charcuterie platter and Smoked kudu Carpaccio

Analysis: Alcohol: 14%, Residual Sugar: 3.74 g/l, TA: 5.7 g/l, Final pH: 3.61, VA: 0.48 g/l

