

# dornier

WINES



## 2015 | 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 2015 is a refined blend of Shiraz (39%), Merlot (29%), Tempranillo (9%), Cabernet Franc (8%), Malbec (6%), Petit Verdot (5%) and Cabernet Sauvignon (4%) which grows in the decomposed 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 wine shows aromas of raspberry, cherry and a hint of eucalyptus. The palate shows smooth pure fruit with refined notes of sour cherry, plum and cranberry. The palate is full, fresh and lively with a supple tannin structure and a well-balanced, integrated acidity leaving a persisting finish.

### **Vineyards**

The vines are planted on our Groenkloof farm on the slopes of the Stellenbosch Mountain. The soil is composed of coffee coloured granite. The vines get full sun which allows for optimum development of rich berry characters in the grapes.

### **Winemaking**

The components of this blend were fermented separately in vineyard specific batches with pump-overs for colour and tannin extraction being performed regularly. The wine was 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 2016 for up to 3 years.

### **Food Pairing**

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

### **Analysis:**

Alcohol: 14%, RS: 3.5 g/l, TA: 5.5 g/l, pH: 3.56, VA: 0.52 g/l

