

# dornier

WINES



## 2016 | 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.*

Cocoa Hill Red 2016 is a refined blend of Merlot (36%), Shiraz (34%), Cabernet Sauvignon (14%), Malbec (7%), Cabernet Franc (7%) and Petit Verdot (2%) which grows in the decomposed granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain.

### **Tasting Note by the Winemaker**

The wine shows aromas of raspberry, cherry and a hint of eucalyptus. The palate shows pure fruit with refined notes of cherry, plum and cranberry. The palate is full, fresh and lively with a supple tannin structure and a well-balanced 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 decomposed 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 five times daily. The wine was barrel matured for 14 months in second and third fill French oak barrels and a small un-oaked component was used to provide a fresh and lively character.

### **Peak drinking**

From 2018 for up to 5 years.

### **Food Pairing**

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

### **Analysis:**

Alcohol: 14.5%, RS: 3.9 g/l, TA: 5.5 g/l, pH: 3.59, VA: 0.58 g/l

