



Modern Classics from Stellenbosch

2023 | THE PIRATE OF COCOA HILL CABERNET SAUVIGNON ROSÉ

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

Tasting Note by the Winemaker

This wine has a soft, salmon pink color and is bursting with aromas of strawberries and rose petals. The palate is vibrant with a good balance between the bright acidity and flavors of Turkish delight, strawberries and red cherries. The finish is juicy and dry and the wine has a pleasant length.

Vintage Conditions

2023 was an excellent vintage for the Rosé on Dornier. The ripening season was cooler than the previous vintage. The result of this cooler season was that the grapes ripened at lower sugar levels and with a fresher natural acidity and more delicate flavours.

Fermentation and Aging

The Cabernet Sauvignon ripened in late February. The grapes were hand-picked and pressed directly after destemming to obtain light pink juice. The resultant light pink juice fermented for 14 days at 12 degrees Celsius and spent a further four 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, crayfish and salads. It is also a great match for sushi.

Peak drinking

2024 through 2025

Analysis: Alcohol: 12.5 %; Residual Sugar: 1.9 g/l; VA: 0.5 g/l; TA: 5.7; pH: 3.5

