

Dornier Cocoa Hill Rose 2008

For our second production of this very successful wine we decided to introduce Merlot as dominant variety. Along with the Cabernet Franc, the grapes were received in the early morning hours to maintain the cool temperatures. Crushing and de-stemming was followed by 2-3 hours of skin contact resulting in the wine's light colour. A gentle pressing prevented the extraction of harsh tannins or excess colour before 10 days fermentation between 13-16°C. All batches then spent a further 4 months on their full lees before filtration and bottling.

variety : Merlot | Merlot, Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.35

type : Rose **style :** Dry

pack : Bottle **closure :** Screwcap

3 Stars John Platter
