

Dornier Cocoa Hill Red 2008

The 2008 saw us using a majority proportion of Shiraz into the blend and it is very evident on both the nose and the palate. Skillfully blended to combine all the intrinsic characters of the various variety elements, the nose shows off with an array of aromas ranging from plum, freshly ground white pepper, vanilla and even caramel. The palate provides a full yet very elegant culmination of these flavours and lovely fine tannins.

variety : Shiraz | 50% Shiraz, 33% Merlot, 12% Cabernet Sauvignon, 5% Malbec Cabernet Franc

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.5

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : From 2010 for up to 4 years.

in the vineyard : The winter leading up to the 2008 vintage was almost ideal, with cold weather and ample rain providing the perfect conditions for complete vine dormancy. These conditions are generally favoured for evenness and bud break which eventually resulted in a better-quality crop. Once the growing season commenced, cooler conditions dominated, proving ideal for slow ripening and intense flavour development for these varieties.

in the cellar : The wines individually spent approximately 14-21 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.

