

Dornier Cocoa Hill Red 2010

The wine shows the spicy fullness and upfront fruit of Shiraz, the plum fruit, red berries and supple tannins of Merlot, The hint of Cabernet Franc lends depth and structure, while rounding off the blend. The palate is full, fresh and lively with a dense yet very supple tannin structure and a well-balanced, integrated acidity leaving a persisting finish.

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

variety : Shiraz | 47% Shiraz, 31% Merlot, 18% Cabernet Sauvignon, 4% Malbec

winery : Dornier Wines

winemaker : JC Steyn

wine of origin : Western Cape

analysis : alc : 14.00 % vol rs : 3.74 g/l pH : 3.61 ta : 5.7 g/l va : 0.48 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : From 2012 for up to 4 years.

in the vineyard : The 2010 vintage was by no means the easiest. The quality was excellent but we were badly affected by the winds around flowering which had a drastic effect on the earlier varieties. From January until the end of harvest great weather prevailed with almost no rain. These lower crop levels due to the winds resulted in the vines having less fruit to ripen and thereby concentrating their flavours within, which produced high quality complex fruit with lovely freshness and elegance.

in the cellar : The wines individually spent approximately 8-12 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.

