

## Dornier The Pirate Cocoa Hill Rose 2015

The wine has a soft, pale pink colour and is bursting with aromas of strawberries and raspberries. The palate is vivacious with a bright acidity and flavours of Turkish delight, sweet red berries and sour cherry. The finish is dry and has a pleasant length.

With its alluring pink colour this wine is a good pair with fresh salmon, cold meats, lobster, salads, lighter pastas and even complements tomato based dishes that one usually struggles to find suitable wine matches for. It is also a great match for sushi.

**variety :** Merlot | 100% Merlot

**winery :** Dornier Wines

**winemaker :** JC Steyn

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol rs : 3.0 g/l pH : 3.31 ta : 6.7 g/l va : 0.31 g/l

**type :** Rose **style :** Dry

**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** 2014 through 2016

"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."

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

**in the vineyard :** 2015 was an excellent vintage for producers in Stellenbosch. We had a drier than normal winter leading up to the growing season. The start to summer was warm and dry and we were able to harvest very healthy grapes. All around, it was a great year for us.

**about the harvest:** The Merlot ripened in late February and as always the grapes looked promising. The grapes were hand-harvested.

**in the cellar :** After destemming, spent 2 - 3 hours in the press to extract the desired colour, before a light pressing. The resultant pink juice fermented for 12 days at 13° and spent a further 4 months on full lees to provide fullness and body to the wine.

