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# Dornier The Pirate Cocoa Hill Merlot Rose 2018

A fresh, dry and vibrant Rosé made via direct pressing of Merlot providing a wine with an alluring salmon colour and appealing drinkability. This wine has a soft, pale pink colour and is bursting with aromas of strawberries and pink grapefruit. The palate is vibrant with a good balance between the bright acidity and flavours of Turkish delight, sweet red berries and pomegranate. The finish is juice and dry and the wine has a pleasant length.

With its alluring pink colour this wine is a good pair with fresh salmon, cold meats, crayfish, 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 :** 13.5 % vol **rs :** 1.2 g/l **pH :** 3.32 **ta :** 5.6 g/l **va :** 0.34 g/l
**type :** Rose **style :** Dry **body :** Medium **taste :** Fragrant
**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** 2019 through 2020

"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 :** 2018 was an excellent vintage for many producers in the Western Cape. February and early March were 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. The grapes were hand-harvested.

**in the cellar :** Grapes were pressed directly after destemming in order to obtain light pink juice. The resultant light pink juice fermented for 14 days at 12 degrees and spent a further four months on full lees to provide fullness and body to the wine.