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Dornier The Pirate Cocoa Hill Tempranillo Rose 2020



This wine has a soft, salmon pink colour and is bursting with aromas of strawberries and rose petals. The palate is vibrant with a good balance between bright acidity and flavours of Turkish delight, strawberries and red cherries. The finish is juicy and dry and the wine has a pleasant length.

With its alluring pink colour this wine pairs well 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 : Tempranillo | 100% Tempranillo
winery : Dornier Wines
winemaker : JC Steyn
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 1.3 g/l **pH :** 3.4 **ta :** 5.5 g/l **va :** 0.31 g/l
type : Rose **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

2020 through 2022

"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 :
2020 was an excellent vintage for Rosé at Dornier. The ripening season was cooler than the previous three vintages. The result of this cooler season was that the grapes ripened at lower sugar levels and with a fresher natural acidity and more delicate flavours.

about the harvest: The Tempranillo ripened in mid-February. The grapes were hand-harvested.

in the cellar :
The grapes were hand-picked, and 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.