



Modern Classics from Stellenbosch

2006 | THE PIRATE OF COCOA HILL RED

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.

The Cocoa Hill Red 2006 is a youthful yet refined blend of Merlot (56%), Cabernet Sauvignon (20%), Shiraz (17%) and Cabernet Franc (7%) which grow in the decomposed red granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain, superbly positioned in prime South African terroir.

Vintage Conditions

2006 Harvest started off with relatively cooler early and mid summer weather conditions, which allowed for slow and even ripening. This led to the harvest being delayed by up to 14 days compared to 2005. The crop was on average lower, resulting in increased intensity and flavour concentration in both the red and white varieties with excellent colour and elegance producing finely structured wines.

Fermentation and Ageing

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 unwooded component was used to provide a fresh and lively character.

Peak drinking

From 2007 for up to 5 years.

Tasting Note by the Winemaker

This intensely dark-coloured wine elegantly combines all the aspects of the four varieties used; the plum fruit and supple tannins of Merlot, the red berry fruits and structure of Cabernet Sauvignon, the spicy fullness of Shiraz and the floral nuances of the Cabernet Franc all merge into a wine with roasted coffee and sweet fruit notes on the nose with delicious cherry and cloves on the palate. Spicy oak and cigar box flavours support a full, fresh and lively palate with a dense, supple tannin structure and a well-balanced, integrated acidity leaving a persisting finish of sweet spice and smoke.

Analysis: Alcohol: 14%, Residual sugar: 2.7 g/l, Total Acid: 5.7 g/l, Final pH: 3.5, VA: 0.46 g/l

