

# dornier

WINES



## 2011 | 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 2011 is a youthful yet refined blend of Merlot (48%), Shiraz (42%), Cabernet Sauvignon (8%) and Petit Verdot (2%) which grows 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.

### *Tasting Note by the Winemaker*

The wine shows bright fruits on the nose with hints of spice, liquorice and clove. The palate shows smooth pure fruit with refined notes of raspberries, cherries and plum. 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.

### *Vintage Conditions*

The season leading up to the 2011 harvest showed near perfect conditions with moderate temperatures and desirably, very little rain. Initially however we predicted 2011 to be a significantly shorter harvest. It started off slightly later for us and due to some exceptionally hot spells towards the end of February we anticipated that it would end a lot earlier than usual too. January and early February were however ideal for the ripening of the reds allowing long hanging times with excellent flavour.

### *Fermentation and Ageing*

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.

### *Peak drinking*

From 2013 for up to 4 years.

### *Food Pairing*

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

*Analysis: Alcohol: 14.5%, Residual Sugar: 2.9 g/l, TA: 5.6 g/l, Final pH: 3.55, VA: 0.53 g/l*

