



2018 | 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.

Cocoa Hill Red 2018 is a blend of Merlot (31%), Shiraz (29%), Cabernet Sauvignon (25%), Petit Verdot (12%), Malbec (2%) and Cabernet Franc (1%) from vines that grows in the decomposed granite soils of Cocoa Hill – a hilltop in the folds of the Stellenbosch Mountain.

Tasting Note by the Winemaker

The wine shows aromas of black and red fruit, pepper and a hint of spice. The palate is flavourful and well balanced with concentrated fruit, fresh acidity and fine tannins and a lingering finish.

Vineyards

The vines are planted on our Groenkloof farm on the slopes of the Stellenbosch Mountain. The soil is composed of coffee coloured decomposed granite. The vines get full sun which allows for the optimum development of rich berry characters and smooth tannins in the grapes.

Winemaking

All components of this blend were fermented separately in vineyard specific batches with pump-overs for colour and tannin extraction being performed five times daily. The wine was barrel matured for 14 months in second and third fill French oak barrels and a small un-oaked component was used to provide a fresh and lively character.

Peak drinking

From 2020 for up to 5 years.

Food Pairing

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

Analysis:

Alcohol: 14.5%, RS: 4 g/l, TA: 5.5 g/l, pH: 3.53, VA: 0.64 g/l

