

dornier

WINES



2020| COCOA HILL MERLOT

*While Cape Merchants were trading in sugar and spice
Pirates were drinking and dancing and rolling the dice
Long Ben – as fierce as he was tall,
looted and pillaged and scavenged from all
when luck ran out he settled ashore
planted some vines and battled no more
from Cocoa Hill he watched the ships sail by
savoured the wine and let out a cry - Gunsway*

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 12 months in French oak barrels and a small un-oaked component was used to provide a fresh and lively character.

Peak drinking

From 2022 for up to 4 years.

Food Pairing

Cocoa Hill Merlot pairs perfectly with roasted and stewed red meats and strong, aged cheeses.

Analysis:

Alcohol: 14.5%, RS: 4 g/l, TA: 6 g/l, pH: 3.57, VA: 0.62 g/l

