

## Orange River Cellars Full Cream Sherry 2007

Light-brown with tinges of gold; barley sugar bouquet with a touch of honey; elegantly sweet.

Serve at 15Å° - 17Å° C as an aperitif, with soup dishes and spicy food.

variety : |

winery : Orange River Cellars

winemaker : The Winemaking Team

wine of origin : Orange River

analysis : alc : 17.89 % vol   rs : 176 g/l   pH : 3.56   ta : 4.89 g/l   va : 0.29 g/l   so2 :  
60 mg/l   fso2 : 6 mg/l

type : Fortified   style : Sweet

pack : Bottle   closure : Cork

