

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

