

Oranjerivier Colombard 1999

Off-dry, pleasantly fruity and dry balanced wine made from Colombard cultivar. Clear and bright, green tinge. Forward nose tropical fruit. Lingering aftertaste.

variety : Colombard | Colombard

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : alc : 12.0 % vol rs : 6.8 g/l pH : 3.65 ta : 5.3 g/l

pack : Bottle **closure :** Cork

ageing : 1 - 2 years

in the cellar : Climate:

High summer temperatures, summer rainfall area

Viticulture:

Mostly old vines - the area stretches across 300 km. Hot long summers contribute to resultant high sugars.

Vinification:

Grapes were harvested at a ripeness of 21,5Â°B and fermented dry at 13Â°C. After a 1-month period filtering takes place, with result a typical fresh, fruity off-dry wine, ready for marketing.



