

Oranjerivier Blanc de Noir 1999

Off-dry wine made from Ruby Cabernet. Light bodied wine ideal for summer consumption. Clear and bright, salmon colour. Light bodied mouth feel, short aftertaste.

variety: Ruby Cabernet | Blanc de Noir

Willery: Orange River Cellars

winemaker: Team

wine of origin: Orange River

analysis: alc:12.0 % vol rs:24.5 g/l pH:3.74 ta:4.9 g/l

ageing: 1 - 2 years

in the cellar: Climate:

High summer temperatures, summer rainfall area.

Viticulture:

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

Vinification:

Grapes were harvested at a ripeness of $23\hat{A}^\circ B$. For the typical onionskin colour, half an hour skin contact was allowed. Sterile filtration takes place at $1,5\hat{A}^\circ B$. The wine is not matured and is marketed as a young wine.



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