

Oranjerivier Ruby Cabernet 1998

Clear and bright, ruby coloured forward nose, berries. Medium tannins, good fruit with medium aftertaste.

variety : Ruby Cabernet | Ruby Cabernet

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : alc : 12.0 % vol rs : 2.1 g/l pH : 4.1 ta : 5.3 g/l

pack : Bottle closure : Cork

ageing : Easy drinking light red, can be kept for a maximum of 3 years.

in the cellar : Climate:

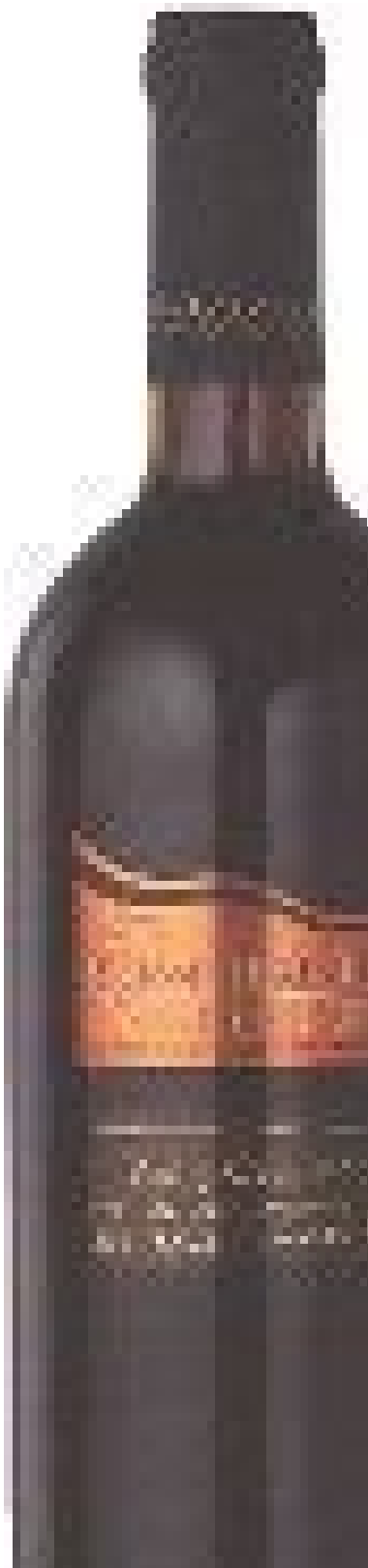
High summer temperatures, summer rainfall area.

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 24°B and fermented dry at 22°B. Skin contact was allowed for 6 days, where after it was separated from the juice and fermented in a stainless steel tank. French Oak was used for maturity for 1 year. The wine was bottle matured for 6 months before its release.



Orange River Cellars

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