

## 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 24Â°B and fermented dry at 22Â°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.



