

Oranjerivier Grand Cru 1999

A dry white made from Colombard. Clear and bright with a pale lime tingle, shy nose, soft green apple. Crisp well-balanced fruit and acid.

variety : Colombard | Colombard

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : **alc** : 13.0 % vol **rs** : 2.0 g/l **pH** : 3.6 **ta** : 6.0 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 300km. Hot long summers contribute to resultant high sugars.

Vinification:

Grapes were harvested at a ripeness of 22Â°B and fermented dry at 13Â°C. Grand Cru is a mixed cultivar of 50% Colombard and 50%Chenin Blanc. The wine gets filtered and bottled as soon as possible after fermentation to produce a fresh, crisp dry white.



