

Oranjerivier Cream Sherry 1996

Sweet cream sherry, dark gold colour. Forward nose, raisiny bouquet - full bodied, obvious Sultana taste with a lingering aftertaste.

variety : Sultana | Sultana

winery : Orange River Cellars

winemaker : Team

wine of origin : Orange River

analysis : alc : 17.0 % vol rs : 190.0 g/l pH : 3.9 ta : 4.0 g/l

pack : Bottle **closure :** Cork

ageing : 20 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:

The grapes were harvested at a ripeness of 24 - 26°B. Skin contact was allowed for 48 hours. Before spontaneous fermentation could take place, skin and juice were separated and wine was fortified. The wine and sediment were left for 2 months to ensure a full wine. The wine was matured for a total of 48 months in sherry barrels.

