

Orange River Cellars Straw Wine 2017

After 3 weeks of air-drying, the grapes were crushed and allowed to ferment and mature in old 225 litre oak barrels. This unique process leads to an amber-hued wine expressing peach and other fruit flavours, whilst maintaining a clean freshness.

Enjoy on its own or with cheeses and desserts. Serve slightly chilled.

variety : Chenin Blanc | Chenin Blanc

winery : Orange River Cellars

winemaker : The Winemaking Team

wine of origin : Northern Cape

analysis : alc : 10-15.0 % vol rs : >200 g/l pH : 3-4 ta : >6.0 g/l

type : Fortified **style :** Sweet

pack : 0 **size :** 750ml **closure :** 0

Michelangelo International Wine and Spirit Awards 2017 : Double Gold

Veritas Awards 2016: Gold

Top 100 SA / National Wine Challenge 2016 : Top SA Wine / Double Platinum Winner

2017 Vintage: Sweet Wine Report 2018 - Score 91

