

Orange River Cellars Regopstaan Colombard

A zesty and fresh Colombard with swirls of tropical fruit, lemon zest and vanilla coming through on the nose. Concentrated tropical and citrus flavours followed by a fresh and lingering finish on the pallet.

This wine will pair well with seafood, cheese platters and summer salads.

variety : Colombard | 100% Colombard

winery : Orange River Cellars

winemaker : Marko Pentz/George Kruger

wine of origin : Northern Cape

analysis : alc : 12.77 % vol rs : 2.4 g/l pH : 3.37 ta : 7.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the cellar : Winemaking processes was used to promote the tropical fruit flavours that are naturally present in the grapes. Only free run juice was used. The wine was fermented with a combination of French and American oak staves to add complexity while respecting the natural fruity flavours of Colombard. Fermentation temperatures ranged between 16 - 18°C and lasted approximately 10 days. After fermentation the wine was aged on fine lees for 4 months to add body and structure.

