DORAN VINEYARDS



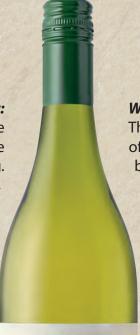
ARYA WO VOOR-PAARDEBERG

Harvesting/Cellar:

Grapes were picked early in the morning and brought into the cellar fordestemming and crushing. The free run juice was left overnight, and racked the following day into stainless steel fermentation tanks.

Fermentation and Maturation:

The fermentation period took
14 days at a controlled 13 to
14 degrees Celcius, after
which the wine was left on
it's lees for two months
Each cultivar – the Chenin,
Grenache Blanc and Roussanne,
was vinified separately, and then
blended just before bottling.



Winemaker's notes:

The freshness and citrus flavours of the Chenin is well accompanied by the dried fruit apricot flavour of the Grenache Blanc and the wine is well rounded off by the aromatic quality of the Roussanne.



Technical analyses:

Alc: 12.95% pH: 3.20 TA: 6.4 g/l RS: 2.2 g/l

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