

DORAN VINEYARDS



ARYA WO VOOR-PAARDEBERG



Harvesting/Cellar:

Grapes were picked at 21.5 balling in the early hours of the day. Grapes were destemmed and left on the skins for 4 hours, before it was pressed.

It settled overnight and was racked in Stainless steel tank for fermentation.

Fermentation progressed at 13 degrees Celsius for 15 days. The wine was left on the lees for 60 days.

Winemaker's notes:



The wine is a symphony of white pear, bright green apple and orange aromas. A creamy texture follows on the palate with a long lingering finish of peach and honey.

Technical analyses:

Alc: 13.27%
pH: 3.39
TA: 5.5 g/l
RS: 1.6 g/l

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