

DORAN VINEYARDS



ROUSSANNE WO VOOR-PAARDEBERG



Harvesting/Cellar:

The grapes developed a delightful "pinkish" colour when ripe. Harvested by hand and left in the cold room to cool off overnight.

Fermentation:

Cool grapes were crushed in the morning and free run juice transferred to French barrels where they fermented.

Maturation:

Wine was left for 14 months on it's lees in the barrels before bottling took place.

Winemaker's notes:

A beautiful full and complex wine. Dried fruits and hay on the palate. A rich wine with many facets that progress with every sip. Cellaring recommended.

Technical analyses:

Alc: 15%
pH: 3.61
TA: 4.6 g/l
RS: 4.4 g/l

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