

# DORAN VINEYARDS



ARYA

WO VOOR-PAARDEBERG



**Harvesting/Cellar:**

Grapes were picked early in the morning and brought into the cellar for destemming 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 its 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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