

DORAN VINEYARDS



THE ROMY D

(CABERNET SAUVIGNON 71%, MERLOT 26%, CABERNET FRANC 3%)

WO VOOR-PAARDEBERG



Harvesting/Cellar:

Grapes were picked at 24 Balling, cooled overnight to 5°C, destemmed and crushed the next morning after which it was cold soaked for 4 days, where most of the extraction was done.

Fermentation:

Partially natural fermented. Post fermentation maceration of 6-8 weeks.

Maturation:

Wine was matured in 225L French oak of various recent ages for 12 months.

Winemaker's notes:

An array of red fruits uplifted by aromas of cigar box and dark chocolate followed by fresh notes of cedar/fynbos. This follows through onto the pallet for a mouth-watering experience.

Technical analyses:

Alc: 14.5%



pH: 3.6

TA: 5.5 g/l

RS: 3.2 g/l

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