

ROAN RANGER, WITHINGTON

Vintage

2019



With a play on the word 'Rhône', the name of this blend points towards the style of wine – a blend of Cinsaut, Grenache and Mourvèdre.

TASTING NOTE

A soft red wine, dominated by Cinsaut, but including Mourvèdre and Grenache old vine fruit from the Darling region. Delivering juicy red berry and spice notes, raspberry, pepper and plum, the Withington Roan Ranger is easy drinking, and can be served slightly chilled.

VINIFICATION DETAILS

The different components – Grenache, Cinsaut and Mourvèdre – were harvested separately with ripeness at crushing ranging between 23° to 25° Balling. All the grape varieties were vinified in the same way. Destemming was carried out with open bottom rollers, and hence whole berry fermentation began. The fruit and juice then underwent cold maceration for 4 days before the yeast was added and fermentation at 25° commenced. The pump-over routine began at 25°C for 10 minutes every two hours until the wine reached 10° Balling. Pressing commenced at 2° Balling. Free run, the initial soft pressing and later, more intense pressing portions were all kept separate and then blended to optimise structure and fruit concentration. Malolactic fermentation took place in barrel with lightly oaked medium toast French oak of 4th and 5th fill. After 12 months the final blend selection was made – by taste and not by formula.

TECHNICAL ANALYSIS

Alcohol

13.5

Residual sugar

3.1

pH

3.60

Acidity

5.4

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes