

ROAN RANGER, WITHINGTON

Vintage

2018



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

The nose is very perfumed with notes of rose, pomegranate and dried herbs as well as red fruit while the palate is light-bodied with lemon-like acidity and a salty finish. Pure and poised with ultra-fine tannins. In 2018 it is Grenache-dominant, supported by Cinsaut and Mourvèdre.

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 Residual sugar

14.0 3.1

pH Acidity

3.59 5.6

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes