

ROAN RANGER, WITHINGTON

Vintage

2017



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

This is a beautifully soft red wine, made from grapes grown in 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. A blend of 62% Cinsaut, 32% Grenache and 6% Mourvèdre.

VINIFICATION DETAILS

The different components, Cinsaut, Grenache and Mourvèdre were harvested separately. All the grape varieties were vinified in the same way, with destemming and whole berry initial fermentation. The fruit and juice then underwent cold maceration for four days before yeast was added and fermentation 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, with free run juice, the initial soft pressing and later, more intense pressing portions all kept separate and then blended to optimise structure and fruit concentration. Malolactic fermentation took place in 4th- and 5th-fill French oak 300L barrels, where 50% of the wine matured for about 18 months.

TECHNICAL ANALYSIS

Alcohol

13.5

Residual sugar

3.6

pH

3.28

Acidity

4.8

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes