

Brangayne of Orange The Tristan 1999

Winemaker's Comments

- Colour - Deep crimson with purples
- Nose - Complex, intense berry fruit complemented by underlying chocolate, integrated oak with nuances of cedar and cigar box
- Palate - This refined wine displays rich berry fruit flavour supported by complex integrated oak characteristics, and has excellent mid palate flavour and structure. The wine has an elegant, long, soft tannin finish.
- Cellaring - This refined wine, while drinking well now, will develop further complexities with age, in the same mould as the extremely successful 1997 and 1998 vintages. Recommended cellaring up to 9-10 years.

Vinification

The individual parcels of grapes were harvested at their respective ideal ripeness and flavour profiles, crushed and fermented separately on skins under temperature controlled conditions up to 26 degrees C, then pressed.

Fermentation was completed in stainless, after which the individual wines were racked, then matured in selected new, one and two year old Allier, Vosges and American oak barrels for 15 months, prior to fining, blending and bottling. During this period of oak maturation, the wines were racked from oak, blended and returned.

- Simon Gilbert, Winemaker