

BRANGAYNE OF ORANGE

TRISTAN 2003

(Cabernet Sauvignon, Shiraz & Merlot)

This blend of classical premium varietals is deep crimson in colour with purple hues, and displays fragrant red berry fruit, complemented by underlying complex integrated oak with nuances of cedar. The palate is elegant, yet flavoursome, displaying fine midpalate structure and a long soft fine tannin finish.

13.5% ALC/VOL

- Simon Gilbert, Winemaker

Vinification

The individual parcels of grapes are harvested at their respective ideal ripeness and flavour profiles. They are crushed and fermented separately on skins under temperature controlled conditions up to 26°C, then pressed. Fermentation is completed in stainless steel after which the individual wines are 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 the period of oak maturation the wines are racked from oak, blended and returned.