



ORANGE RIVER CELLARS

ENJOY OUR QUALITY RANGE



Located approximately 1 000 km from the traditional winelands of the Cape, our wine grapes thrive in a truly unique natural environment. Our vineyards are cultivated in deep alluvial soils on the fertile banks of the Orange River and nourished by perennial sunshine, allowing the inherent flavours of the fruit to reach their most vivid expression.



www.orangeriverwines.com



THE HEDGEHOG

We pay homage to the elusive Hedgehog.
A lesser known creature that inhabits the vineyards
and valley of the Orange River.

It is in the shadow of the moon where these shy but
hardworking creatures forage the vineyards,
at a time when the air is cool and the vines do their
work of producing the best quality fruit for picking.

Our grapes are often picked at night or the early
hours of the morning for optimal ripeness,
to produce these beautifully fruit driven, everyday
drinking wines. Enjoy.

THE HEDGEHOG



CABERNET SAUVIGNON

An aromatic combination of cigar box, spice and vanilla. On the palate beautiful ripe tannins present a subtle, elegant wine.



SHIRAZ

This deep purple wine bursts with aromas of violets, ripe plums and vanilla.

These aromas translate beautifully into full flavours on the palate resulting in an elegant fruit driven wine.



THE HEDGEHOG



PINOTAGE

Aromas of raspberries, blackcurrant and nutmeg jump out of the glass. On the palate one is left astounded by a full bodied wine with soft tannins and delicious berry flavours.



RUBY CABERNET

Deep, ruby coloured with pronounced spice and mocha coffee aromas. The palate is rich and plush with a smooth and full mouthfeel.



THE HEDGEHOG



CHENIN BLANC

Perfect everyday drinking wine. Typical Chenin Blanc aromas of stone fruit and pear on the nose are well balanced by a full and juicy mouthfeel.



SAUVIGNON BLANC

Perfect for any occasion. This stunning lime green coloured wine boasts aromas of passion fruit and gooseberry and finishes with a crisp and refreshing palate.



THE HEDGEHOG



CHARDONNAY

A sumptuous and creamy wine. Light oak emanates undertones of citrus and vanilla on the nose, supported by delicious fruit salad flavours on the palate.



COLOMBARD

An exceptionally fruit forward wine. First impressions of guava, passion fruit and gooseberry follow through to the palate. The ultimate summer day wine.



THE HEDGEHOG



ROSÉ

Pink-red with delicious raspberry, rose petal and Turkish delight aromas. The rose petal continues to the palate with a gentle and elegant sweetness.



NOUVEAU

A pale yellow coloured wine with abundant ripe fruit aromas. The subtle sweetness is well balanced. Our Nouveau is a refreshing lower alcohol option.





Taking inspiration from the spectacular Northern Cape starscape, this special range of wines offer stellar balance and lingering flavour.

A premium range representing the finest selection of vineyard sites and cellar batches, lavished with care and attention to give a unique taste of the Northern Cape terroir.

LYRA VEGA

The inspiration for this beautifully balanced red wine comes from a small constellation of stars visible in the Northern Cape night sky, with Vega being its brightest star, and one of the brightest stars visible from earth. A blend of Shiraz and Petit Verdot, this wine is a deep purple colour and exudes aromas of blackcurrant and liquorice, intertwined with soft vanilla tones obtained from complex oak aging. This well-structured wine spent 19 months in a combination of American and French oak barrels. The end result is a wine with fine tannins supported by a fresh core. A truly fruit driven wine for the ultimate wine enthusiast!

The Shiraz component (80%) comes from a special Shiraz vineyard called 'Berg Shiraz' (Mountain Shiraz). The vineyard derives its name from being planted next to a rocky rise, and the vineyard rows stretch some way up the lower part of the mountain. This vineyard is vinified in two lots and this produces a fresher style wine as well as a fuller riper component. The Petit Verdot (20%) is harvested at relatively ripe levels to obtain soft and fruity tannins that enhance the mouthfeel in the final wine. Both the Shiraz and Petit Verdot are fermented at relatively cool (23-25°C) temperatures to maintain the fruit profile. Only free run juice is transferred to new and second fill barrels where maturation takes place for 19 months before blending and bottling.



LYRA NEBULA

Nebulas are formed from the bright explosions of stars. The name Lyra Nebula is therefore appropriate since it was inspired by our Lyra Vega wine, a wine named after one of the brightest stars in the North sky. It is a meticulously blended wine, made up out of mostly noble red cultivars. Shiraz, Cabernet Sauvignon and Petit Verdot grapes form the base of this fruit driven wine, with added Malbec for character and Tempranillo for that Spanish flair. This wine exudes complex aromas of strawberries, cherries and wild berries. Oak maturation takes place in 300 litre French and American oak barrels for no more than 12 months.

This allows for the slow absorption of oxygen and the extraction and binding of tannins, resulting in a softer smoother deep red wine with hints of lightly toasted coffee beans. This wine is ready to be enjoyed now, but will benefit from aging of between five and ten years.



LYRA QUASAR

The inspiration for this beautifully balanced white wine comes from the world's most unique wine growing region. A stunning Colombard wine that was cold fermented to preserve the delicate fruit and retain freshness. This wine showcases aromas of passion fruit, gooseberry and guava that are subtly delivered on a refreshing palate. A must for any special occasion!

This wine was conceptualised after it won the trophy for the Best 'Other' White at the 2018 South African National Young Wine Show. From a specific five-hectare parcel grown in the Orange River on an island with the name 'Skanskopeiland', the grapes are farmed by the Visser family. Early morning mist envelopes the grapes where they grow in soil fertilised by millennia of flooding.

Harvested early in the morning, at the perfect ripeness, the grapes were transported to the cellar and immediate juice extraction took place under reductive conditions. Cold fermentation allows for the delicate aromas and even a hint of minerality/flintiness on the wine. The wine was allowed to ferment dry (2g/l residual sugar) and bottled after spending ten months on its fine lees.



LYRA ALTAIR

In 2016, an experimental 20 hectares of Sauvignon Blanc was planted on an island in the Orange River. With the island (Skanskop island) providing the ideal micro climate, different clones and row directions provide ample diversity of wine styles.

One particular parcel of grapes stood out from the rest and it is from these grapes that Lyra Altair was born. The grapes are machine harvested and immediately brought to the cellar where only the free run juice is moved to tanks for settling. Some lees is transferred with the clear juice to the fermentation tank and a cold fermentation process is followed. After fermentation the wine is left on its fine lees for five months before bottling takes place.

A stunning Sauvignon Blanc that oozes aromas of passion fruit, guava and gooseberry. Cool fermentation contributes to a full and juicy mouthfeel combined with typical Sauvignon Blanc freshness. The perfect white wine for any occasion.



IRSAI OLIVER DEMI-SEC

A wine that absolutely stuns with its individuality! A unique Demi-Sec sparkling produced from Irsai Oliver. Stunning Muscat aromas of Turkish delight and white rose petals. The palate is delicate and extremely well balanced.

Having its origin in Hungary, Irsai Oliver has found a second home in the Northern Cape. Grown in deep alluvial soils between the Orange River and Kalahari dunes, its early ripening tendency, together with expert vineyard management, allow the grapes to escape the worst of the summer heat. The vines were planted in 2010 and are only now beginning to show what they are capable of producing.

The grapes for this special Demi-Sec were hand harvested in the early morning and transported to the cellar where they are immediately lightly pressed. Free run juice and fermentation at 12°C allow for the development of the undeniably moreish aromas and flavours.



CELLAR MASTER'S RESERVE

Gurstaar

Regopstaar

COLOMBARD

From a specific five-hectare parcel grown in the Orange River on an island with the name 'Skanskopeiland', the Visser family of 'Omstaan Boerdery' cultivates these grapes. With the island providing the ideal micro climate, early morning mist envelopes the vines where they grow in soil fertilised by millennia of flooding.

Harvested early in the morning, at the perfect ripeness, the grapes were transported to the cellar and immediate juice extraction took place under reductive conditions. Some lees are transferred with the clear juice to the fermentation tank and a cold fermentation process is followed.

Halfway through fermentation the wine is transferred to second, third and fourth fill barrels. The temperature rises slightly during the final part of fermentation in the barrels imparting a richer mouthfeel. The wine is left on its lees for six months after which it is blended and bottled.



SAUVIGNON BLANC

After an experimental planting of Sauvignon Blanc the plunge happened in 2016 when 20 hectares of Sauvignon Blanc was planted on an island (Skanskop Island) in the Orange River. The Visser family of 'Omstaan Boerdery' cultivates these grapes.

With the island providing the ideal micro climate, different clones and row directions provide diversity of wine styles.

One particular parcel of grapes stood out from the rest and from this parcel the Omstaan Sauvignon Blanc is produced. The grapes are machine harvested and immediately brought to the cellar and the free run juice is moved to tanks for settling. Some lees are transferred with the clear juice to the fermentation tank and a cold fermentation process is followed.

Upon reaching the halfway mark of the fermentation process, this complex wine follows the same six month maturation process as the Colombard.

SAUVIGNON BLANC

This award-winning Sauvignon Blanc comes from the farm Olien that belongs to the Hanekom family. This specific block of vineyard was planted in 2008 and a specially selected portion thereof is used to make this beautiful wine. These vineyards grow on a small hillside, and there are three different clones in this special block, adding to the complexity of the wine. According to Coetzer Hanekom, this is the highest block of vineyards in the Kakamas area, and the name Regopstaan (standing upright) is a true reflection of these unique vines standing out above the rest of the farm.

The grapes are harvested by hand early in January, and after de-stemming allowed to rest for two days in stainless steel tanks. It is here where the cold fermentation process begins before the process is completed in American oak barrels. After fermentation, a portion of the wine is transferred back to the stainless steel tanks while the rest is left to age for approximately six months in the wooden barrels.

The lees is regularly blended to enhance mouthfeel. Once maturation is complete, the wine is cultivated together to form the final product.

The wine presents with tropical flavours of gooseberry, guava and passion fruit, along with hints of asparagus and some people even pick up blueberry which puts the wine on the tropical spectrum. Regopstaan has a full, creamy pallet that intertwines a beautiful crispness with a soft wooden character.



SPECIALITY WINES

STRAW WINE

We have experimented with making straw wine since 2011, but it was only in 2012, together with grapes from producer Johan Visser, that we had our first success. We use optimal ripe Chenin Blanc and Muscat de Frontignan grapes which are allowed to air dry for two weeks on raisin trays and on the vines itself. The air drying process allows the flavours and aromas to concentrate. Pressing the straw wine grapes is something spectacular, yielding only the smallest amount of concentrated juice.

You can already smell the aromas of raisins, apricot and other fruits. The juice is fermented in older oak barrels for up to six months. After fermentation it is taken off the lees to mature again in oak barrels. The wine is tasted regularly to determine the perfect bottling time and release date. All this effort culminates in a golden straw-coloured wine, with rich flavours of raisins, honey and almonds.



CRAFT BEER

BUSHMAN

Craft Beer



WINE TASTING CENTRE

A unique wine tasting experience awaits you.



Visit our website for more information.
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www.orangeriverwines.com

