

Bonny Doon Vineyard

Le Cigare Orange 2025

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ORANGE
STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA



SUITABLE
FOR VEGANS

TASTING NOTE

Pale, rusty orange in colour. Fresh apricot, peach, tangerine blossom, bergamot and orange bitters on the nose. Juicy and bright on the palate with flavours of stone fruit, kumquat, citrus peel, melon and a touch of honeysuckle. Medium-plus acidity, light-to-medium body, with a pleasant, mild tannic grip and a crisp, clean finish.

VINIFICATION

Each variety is picked separately at low brix and good natural acidity. Destemmed and fermented at cool temperatures in both rotary and stainless steel closed top tanks. The average time of skin contact is 14-16 days before pressing into stainless steel. The wine is kept cold and only minimal sulfur is added before bottling.

SIZE	75cl
VINTAGE	2025
ABV	11.5%
GRAPE VARIETIES	Chenin Blanc (7%), Grenache Blanc (44.5%), Muscat (9.5%), Pinot Gris (25%), Grenache Gris (14%)
CLOSURE	Screw cap
SKU CODE	Z9606125
EXPRESSION	Other
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	3.6g/l
SKU	Z9606125