

L'Ormarins Blanc Fumé 2004

This wine was made exclusively from the Sauvignon Blanc grape variety and was wooded partly in French oak for 4 months. It shows beautifully fresh tropical flavours.

The perfect complement to seafood dishes such as lemon-garnished fish, prawns in a Nantua sauce and sliced perlemoen in a white wine sauce. Also recommended with Thai food and smoked chicken salads.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Anthonij Rupert Wyne

winemaker: Christo Hamerse & Neil Patterson

wine of origin: Coastal

analysis: alc: 12.5 % vol rs: 1.1 g/l pH: 3.26 ta: 6.1 g/l

type: White **style:** Dry

pack: Bottle

in the vineyard: Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rainfall: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Yield: 8 tons per hectare

about the harvest: Grapes were harvested during the cool, early morning hours at 22-23 degrees Balling.

in the cellar: The must had 8 hours of skin contact at 9 degrees Celcius. The static juice was fermented whereafter 50% of the wine was placed into French Oak barrels and received 4 months of barrel maturation. The fresh component (remaining 50%) was unwooded and therefore tank fermented. The unwooded component however had 3 months lees contact to ensure maximum varietal flavour extraction. The two components were blended together prior to bottling.

Production: 4000 cases (12 x 750ml)



Anthonij Rupert Wyne

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