

L'Ormarins Merlot 2003

This flagship wine of L'Ormarins shows a unique concentration of berry fruit flavours, violets and mocha. Soft and round with velvety tannins, this wine pairs beautifully with lamb dishes, grilled chicken with fresh oregano, pork loin stuffed with figs and dried cherries, and dark chocolate soufflé with berry compote as dessert.

variety : Merlot | 100% Merlot

winery :

winemaker : Christo Hamerse, Neil Patterson

wine of origin :

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.41 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** 0

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

about the harvest: Grapes were hand-picked at prime physiological ripeness, i.e. 25 degrees Balling.

in the cellar : After malolactic fermentation 60% in wood and 40% in stainless steel tanks the wine was matured in French oak barrels for 15 months, with 60% in new French oak barrels and 40% in second-fill barrels.

Production: 2300 cases (12 x 750ml)

