

L'Ormarins Barrique Select Merlot 2002

Complex flavours of coffee and chocolate mint on the nose. Soft and elegant on the palate with a lingering after-taste of red berry and plum flavours.

Well served with matured meats, stuffed turkey, veal cutlets and lamb shank.

variety : Merlot | 100% Merlot

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.7 g/l pH : 3.53 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

Bronze - International Wine and Spirit Competition (IWSC) 2005

in the vineyard : Average rainfall: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Yield: 6 tons per hectare

about the harvest: Made exclusively from hand-picked grapes.

in the cellar : Gentle wine-making methods made possible the soft extraction of tannin, colour and flavour, enabling the wine-maker to capture the essence of the grape. After fermentation was completed, the wine completed malolactic fermentation in small barrels, resulting in a firm yet velvety tannin structure. It was then matured for a further 18 months after which 14 barrels were selected, showing elegance and the unique, complex flavours of Merlot.



Anthonij Rupert Wyne

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