

L'Ormarins Cabernet Sauvignon 2003

This true South African example of Cabernet Sauvignon has a mature and complex bouquet of dark berry fruit and an elegant spice. Thanks to firm tannins and an excellent structure, this wine is beautiful for immediate consumption, though a further 4-6 years' maturation in the bottle will add to the enjoyment.

Well served with all roast beef cuts, steaks in every form, potroasts, saddle of lamb and ostrich.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 2.6 ta : 6.2 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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

Average rain: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Rootstock: R 110

Yield: 7 tons per hectare

about the harvest: Grapes were hand-picked at peak physiological ripeness.

in the cellar : Cold maceration was conducted for 3 days at 8 degrees Celcius, to enhance colour and flavour extraction prior to fermentation. Controlled fermentation proceeded, between 23 to 25 degrees Celcius. Malolactic fermentation took place in French Oak. 60% of the wine received new French oak maturation, whilst the remaining 40% was matured in second-fill barrels. Aged for a total period of 18 months in oak.

Production: 800 cases (12 x 750ml)



Anthonij Rupert Wyne
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