

## L'Ormarins Optima 2003

A rich combination of dark berry fruit and cherry tobacco nose with a hint of spice. It has an elegant full mouth feel, powered by rich fruit and classic Bordeaux characteristics. It has a good acidity and tannin structure for longevity.

A sociable winter wine that goes perfectly with ostrich fillet in a port and orange sauce, potroasts as well as the South African braaivleis.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc

**winery :** Anthonij Rupert Wyne

**winemaker :** Riaan van der Spuy

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 3.16 g/l    pH : 3.65    ta : 5.55 g/l

**type :** Red      **wooded**

**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: 7 tons per hectare

Production: 3500 cases (12 x 750ml)

**about the harvest:** Grapes were handpicked at full ripeness.

**in the cellar :** The two varietal components of this wine " Cabernet Sauvignon and Merlot " were fermented separately in stainless steel tanks and, thereafter, matured separately in French oak barrels for approximately 12 months, 40% in new wood and the remaining 60% in second-fill barrels.



**Anthonij Rupert Wyne**

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