

## L'Ormarins Sauvignon Blanc 2006

This wine reflects the greener flavours typical of cooler climate Sauvignon blanc. This wine shows a strong citrus base on the nose with a powerful asparagus and cut grass aroma, leading into citrus and complex green vegetal tones combining with a hint of tropical flavours on the palate. The wine shows a unique balance between classic herbaceous characters infused with elegant tropical fruit flavours producing a lasting, refreshing and full aftertaste.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Anthonij Rupert Wyne

**winemaker :** Christo Hamerse & Neil Patterson

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 2.5 g/l   pH : 3.3   ta : 6.6 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Cork

**in the vineyard :** To achieve the unique flavour composition of this Sauvignon blanc the viticulturist sourced the grapes from a variety of areas. For the more herbaceous flavours grapes were sourced from cooler areas such as Villiersdorp, Elgin and Stellenbosch. For the tropical component grapes were sourced from Darling.

**about the harvest:** The grapes are handpicked in the vineyards and bunch sorted on sorting tables at the cellar to ensure only the highest quality grapes are used.



**Anthonij Rupert Wyne**

Franschhoek

021 874 9004

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