

## Ormonde Vernon Basson 2007

---

Colour: Deep, intense crimson red colour.

Aroma: Hints of vanilla, flamed cherries, blueberries and earthy.

Flavour: Dark fruits, savoury and toasty oak.

Finish: Dry firm tannins - balanced with a full finish.

General: This wine is skillfully made to reflect both the character of the terroir and the mood of our Cellar Master and Winemaker Michiel du Toit. This wine has good acidity.

---

**variety** : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Cabernet Franc

**winery** : Ormonde Wines

**winemaker** : Michiel du Toit

**wine of origin** :

**analysis** : alc : 14.11 % vol   rs : 2.3 g/l   pH : 3.74   ta : 5.8 g/l

**type** : Red

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

---

**ageing** : Optimum drinkability: 2008 - 2013

**about the harvest**: Harvest date: March 2007

**in the cellar** : The Cabernet Sauvignon and Cabernet Franc were fermented in open fermenters with plunging occurring daily. After fermentation the wine was soaked on the skins for 14 days, to enhance extraction of colour and tannins. Each component was individually aged in barrels for 9 months. The final blend was then barreled for a further 6 months.

Bottling date: 27 January 2009

