

Ormonde Proprietors Blend 2009

Colour: Yellow - Straw like.

Aroma: Greenpepper, asparagus, orange peel, hint of lees aging.

Flavour: Citrus flavours, green pepper, mushroom (earthy), well integrated oak.

Finish: Balanced, good strong acidity, creamy full finish.

General: Producing a blend with complexity, freshness and body with perfect balance is what we strive for in our Ormonde range. To achieve this requires focus and dedication throughout the whole year which accumulates when the wine is bottled as the Ormonde Proprietors Blend.

variety : Sauvignon Blanc | 65% Sauvignon Blanc, 30% Semillon, 5% Chenin Blanc

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 14.29 % vol rs : 2.0 g/l pH : 3.42 ta : 7.3 g/l

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

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

about the harvest: Harvest date: March 2009

in the cellar : Sauvignon Blanc and Chenin Blanc grapes were handpicked at 24°B they were given extended skin contact before pressing took place. The Semillon was picked at 23°B. All three cultivars were left on the lees for 6 months. The Sauvignon Blanc and Semillon was barrel fermented in first fill French oak barrels, there after this unique wine was blended.

Bottling date: 5 December 2009

