

## L'Ormarins Sauvignon Blanc 1999

On the nose the wine displays delicate and aromatic tropical fruit combined with distinctive pepper aromas. It is well balanced with a crisp aftertaste.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Anthonij Rupert Wyne

**winemaker :** Wensch Roux

**wine of origin :** Coastal

**analysis :** alc : 12.88 % vol    rs : 1.7 g/l    pH : 3.56    ta : 5.8 g/l

**in the cellar :** The grapes were picked at 21,5° to 22,5°Balling early in the morning to preserve the flavour and aroma. In the cellar the juice received 4 to 12 hours skin contact after being cooled to 8°C. The juice fermented cold at 14°C for 10 to 14 days. The wine was left on the fine lees for 3 months before being bottled.



### Anthonij Rupert Wyne

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