

L'Ormarins Sagnac 2008

A beautiful light brown colour. Ripe apricot, peach and fudge, caramel aromas which mingle with hints of leather and creamy toffee. So appealing Silky smooth and gently textured, the same flavours come through on the palate: ripe peach and apricot fruit notes with cookie dough, fudge and caramel nuances. There's a depth of flavour and complexity to this spirit but a lightness too. Not at all harsh and truly rewarding with its long, rich finish.

variety : Colombard | 100% Colombard

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin :

analysis : alc : . % vol rs : . g/l pH : . ta : . g/l

type : 0

pack : Bottle **size :** 375ml **closure :** Cork

in the vineyard : These grapes are cultivated on clay soils, underlined with lime stone, which tends to have a high water retention capacity. The vineyards were trellised by means of vertical shoot positioning.

about the harvest: The grapes were sourced from Robertson.

in the cellar : The grapes are whole bunch pressed. The juice is then settled overnight for fermentation in stainless steel tanks at 14 – 16°C. Immediately after fermentation the wine is sent to the distillery for distillation



Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com