

L'Ormarins Pinot Grigio 2001

The result is a wine with attractive fruit flavours of melon and guava. It is well-balanced, full flavoured and off-dry with an enjoyable fruity aftertaste.

variety : Pinot Gris | Pinot Grigio

winery : Anthonij Rupert Wyne

winemaker : Wensch Roux

wine of origin : Coastal

analysis : alc : 12.64 % vol rs : 7.0 g/l pH : 3.25 ta : 6.5 g/l

in the vineyard : The Pinot Grigio vineyards were planted between 1982 and 1986 at altitudes ranging between 200 and 400 metres above sea level. The slopes face in various directions. The variation in altitude as well as the restriction of the yield to 8 tons per hectare, has ensured a wine of varietal complexity.

in the cellar : The grapes were picked by hand between 22Â° and 21,5Â° Balling during February. In the cellar the grapes received 4 hours skin contact and the juice fermented at 12Â° to 14Â°C for about 14 days.



Anthonij Rupert Wyne

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