

L'Ormarins Optima 1998

Michelangelo International Wine Award 2002 - Silver

Plum and cherry aromas prevail on the nose. Concentrated fruit flavours balanced with hints of oakiness are apparent on the palate.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc

winery : Anthonij Rupert Wyne

winemaker : Riaan van der Spuy

wine of origin : Coastal

analysis : alc : 13.33 % vol rs : 2.1 g/l pH : 3.77 ta : 5.3 g/l

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in the vineyard : L'Ormarins Optima is a classic blend of Cabernet Sauvignon (55%), Merlot (40%) and Cabernet Franc (5%). Cabernet Sauvignon vineyards are between 2 and 21 years old while the Merlot components are between 4 and 13 years old. The Cabernet Franc vines were planted in 1989.

about the harvest: The Cabernet Sauvignon grapes were harvested at 23.7° Balling from late February to mid-March, the Merlot grapes at 24° Balling late February. Cabernet Franc at 23° Balling at the end of February. The grapes were picked by hand.

in the cellar : In the cellar the juice fermented on the skins at 25° to 29°C for 16 days until dry. After secondary malolactic fermentation 60 percent of the wine was matured in new small casks of French oak for 18 months and the rest in second-fill casks. It was bottled matured for 24 months before release.



Anthonij Rupert Wyne

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