

## L'Ormarins Cabernet Sauvignon 2002

This exceptional example of Cabernet Sauvignon has a mature and complex bouquet of sugared violets, berry compote and a liberal dose of spice. Thanks to firm tannins and an excellent structure, this wine is beautiful for immediate consumption, though a further 4-6 years' maturation in the bottle will add to the enjoyment.

Well served with all roast beef cuts, steaks in every form, potroasts, saddle of lamb and ostrich.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Anthonij Rupert Wyne

**winemaker :** Christo Hamerse & Neil Patterson

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 3.0 g/l    pH : 3.6    ta : 6.0 g/l

**type :** Red    **style :** Dry

**pack :** Bottle

Councils Mondial de Bruxelles 2005 - Silver

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

**in the vineyard :** Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rain: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Rootstock: R 110

Yield: 7 tons per hectare

**about the harvest:** Grapes were hand-picked at peak physiological ripeness.

**in the cellar :** Cold maceration was conducted for 3 days at 14 degrees Celcius, to enhance colour extraction. Fermentation, with specially selected yeast strains, was induced thereafter. Fermentation occurred at a juice temperature of 25 to 28 degrees Celcius. Aeration of the wine was alternated with daily manual 'punch downs' of the cap formed by the rising grape skins. Malolactic fermentation of this wine was 40% in stainless steel tanks and 60% in French Oak. 60% of the wine received new French oak maturation, whilst the remaining 40% was matured in second-fill barrels. An overall period of 15 months wood maturation was granted to this wine.

Production: 4600 cases (12 x 750ml)



**Anthonij Rupert Wyne**

Franschhoek

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