

L'ORMARINS

ANNO 1694

LBV

L'Ormarins LBV 2015

AVERAGE TEMP: 15.9°C

RAINFALL: 250mm

HARVESTING BEGAN: 15 February 2015

HARVESTING ENDED: 15 February 2015

ORIGIN OF FRUIT: Paarl

SOIL TYPE: Decomposed granite

YIELD: 5Ton/Ha

VINTAGE NOTES: The vineyards for this specific blend were chosen from the best Paarl site. The decomposed granite supplied the richness and fullness to the wine.

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a cool truck. In the cellar, the bunches were de-stemmed and pumped into fermenters. The wines were aged for two years in French oak, bottled unfiltered.

TASTING NOTES: Rich fruitcake, plum and raisin nose with spice and a touch of oak below. Notes of muscovado sugar and caramel too.

The palate is spicy with a bright peppery edge. Sweet, rich and raisin, prune and ripe plum flavour but with lovely dryness as a counterpoint. Genteel and refined with lovely body, depth and concentration as well as length. Lively and bright throughout. Animated but stylish and poised. Lingering aftertaste.



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