

L'ORMARINS

ANNO 1694

LBV

L'Ormarins LBV 2014

ORIGIN OF FRUIT: Calitzdorp

YIELD: 8Ton/Ha

WINEMAKING:

Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a cool truck at 25° Balling.

Once at the cellar the grapes are de-stemmed and pumped into fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature.

Fermentation takes place naturally. Colour extraction is enhanced by the pump over method. During fermentation the sugar levels drop from 25 to ±10° Balling.

The wine is then fortified with brandy spirits to 17.5% alcohol by volume. The wines were aged for 3 years in French oak and bottled unfiltered.

TASTING NOTES:

Intense deep ruby colour.

Aromas of plum pudding, fruitcake, cherries and winter spices. Genteel and elegant entry to the mouth. Smooth yet rich and spicy with abundant flavours of Christmas pudding, raisins, toasted macadamias and almonds. Throughout, the elegantly judged spirit fortification is in the background, providing a gentle, glowing warmth rather than a harsh, hot hit.

This is a wine which lingers, with sweet, rich, fruit compote and spice apparent long after the mouthful is gone.

Exotic spice, fruitcake, plum pudding, weet, perfume cherry and berries.



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