

# L'ORMARINS

ANNO 1694

## CAPE VINTAGE RESERVE

**VINTAGE:** 2020

**AVERAGE TEMPERATURE:** 18°C

**RAINFALL:** 786mm

**HARVESTING BEGAN:** 25 February 2020

**HARVESTING ENDED:** 26 February 2020

**ORIGIN OF FRUIT:** Franschoek

**SOIL TYPE:** Decomposed granite

**YIELD:** 4.5ton/ha

**CULTIVAR:** Touriga Nacional and Souzão

**VINEYARDS:** These site specific vineyards are planted on decomposed granite soils on a North West facing slope in Franschoek. 2020 was a big harvest with an even ripening season. This resulted in medium size bunches which yielded ideal high quality wines.

**WINEMAKING NOTES:** The 2020 Late bottled vintage was made from Touriga Nacional and Souzão grapes grown on L'Ormarins estate. The wine was fermented in Stainless Steel tanks and then fortified with wine spirits that was distilled on our estate with an alembic still. The wine spirits was made from Ugni Blanc grapes. Ageing was done for 23 months in old Cabernet Sauvignon barrels.

**TASTING NOTES:** Deep ruby black colour, inky and dense. Rich fruitcakes aromas, redolent of prunes, dates, raisins, spice, nuts and even a touch of brandied Christmas pudding. The palate picks up where the nose leaves off – spicy, rich stewed prune, raisin and nutty flavours. Sweetness is to be expected with this style of fortified wine but it's beautifully restrained and balanced with the spirit fortification, maintaining a superb equilibrium throughout. There is a lovely tannic dryness and grip, so reminiscent of typical Portuguese Port. Structured, poised and precise, with everything in harmony. Lovely lingering tail.

Alc: 18.5%



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