



L'ORMARINS OPTIMA 2006



VINEYARDS

After a careful process of identifying the top terroirs for each cultivar, sites were identified, assessed and then selected by winemakers and viticulturists. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Once all were convinced that the terroir and vintage expresses itself perfectly, we decided to harvest. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

VINIFICATION

In 2006 the red grapes were hand picked in the early morning, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes are hand selected and sorted on a double sorting table. The grapes are cold soaked, then fermented naturally. Malolactic fermentation took place in 225L new French oak and the wine matured in barrel for 22 months. The wine is released after eight to ten months in bottle.

TASTING NOTES

Velvety spice, cocoa blue and black berry aromas. Sweet and appealing berry compote. Rich fruited plum and berry spice. Bold entry with a chocolately richness. Delicious! Restrained and elegant. Finesse... great blend, a tribute to its maker/grower. Well constructed. Lithe and elegant. Yummy and delicious. Good structure.

REMARKS

