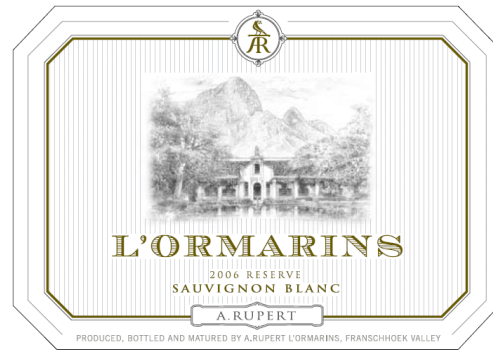




L'ORMARINS SAUVIGNON BLANC RESERVE 2007



VINEYARDS

The grapes were selected from vines of the highest standard from our vineyards on the slopes of the mountains. Vineyards were carefully monitored during the season for any sign of water or heat stress. The brilliant green colour of the vines matches the crisp lively flavours of the wine. Grapes were harvested at the break of dawn after being tasted for full ripeness the day before.

VINIFICATION

Selected vineyard bunches are sorted to ensure that only the best grapes are used. A colder ferment takes place and an extended fine-lease aging for one year to promote the intense flavours and embrace the natural acidity until bottling. The wine is further aged in bottle for one year before release.

TASTING NOTES

This The Sauvignon Blanc Reserve 2006 is an intense and fresh yet rounded wine showing lime and freshly cut grass with hints of green apple peel on the nose. The carefully selected vineyards in high altitude sites give this wine a crisp natural acidity which vibrantly expresses the natural aromas and flavours of this varietal.

REMARKS

