



L'ORMARINS

APPLE

EAU DE VIE



Vintage: 2013

Varietal: Apple

Winemaking: Granny Smith pulp was sourced from Cape Fruit Processors for the making of this Eau de Vie. The juice was delivered to the Terra del Capo Cellar in Franschhoek. Ten thousand litres of apple pulp was inoculated with yeast and fermented dry. The resulting "apple" wine was then taken to the distillery where it was distilled to an apple eau de vie using the only Armagnac still found in the Southern Hemisphere. The apple eau de vie was matured in used 225l french oak Chardonnay barrels for 4 years. The Eau de Vie barrels were blended and diluted to 45 volume percent. It was then filtered and stabilised before being bottled by hand.

Tasting Notes: Rich caramel-gold colour. Mellow whiffs of baked apple with tarte tatin spice highlights and just a delicate hint of flowers and macadamia nuts which entice on the nose. The palate is suitably spirituous with apple strudel-, marzipan-, caramel- and baked biscuit-flavours. Pleasant balance and gentle rich praline notes which linger for ages.

