

L'ORMARINS

ANNO 1694

CAPE VINTAGE RESERVE

VINTAGE: 2021

AVERAGE TEMPERATURE: 18.1°C

RAINFALL: 792.5mm

HARVESTING BEGAN: 9 March 2021

HARVESTING ENDED: 25 March 2021

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed granite

YIELD: 5.3ton/ha

CULTIVAR: Touriga Nacional, Souzao

VINEYARDS: The 2021 vintage is best described as “late, slow, and steady.” The previous winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring, causing a delayed but relatively even bud break, flowering, and fruit set. The cool summer temperatures slowed the ripening process, causing harvest to begin about two weeks later than usual. The month of February, which is usually hot, was unusually cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage that promises to produce exceptional wines.

WINEMAKING NOTES: We use two different cultivars from our Franschoek vineyards, Touriga Nacional and Souzao. The grapes are harvested by hand and placed in small lugboxes before being transported to the cellar. We optically sort the grapes and then cold soak them for 5 days. The must is then slowly heated before being fermented in open top stainless steel tanks. When the fermentation reaches 10 Balling, we will fortify it with our own grape spiritus made in our Alambic still. The fortified wine is then aged for 24 months in 225L Frensch oak barrels.

TASTING NOTES: Spicy, nutty and ripe with sweet prune, blueberry and raising florality on the nose. All the above characteristics are echoed on the palate. Lovely cinnamon and nutmeg with a touch of fiery ginger spice too. Integrated, long and statuesque, the oak supports the rich porty fruit flavour. Structured, layered and complex. Pecan nuts and fruit pudding flavours linger long but finish dry.



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