

L'Ormarins Sagnac

Vintage: 2009

Varietal: Colombard

In the Vineyard: The grapes were sourced from Robertson. These grapes are cultivated on clay soils, underlined with lime stone, which tends to have a high water retention capacity. The vineyards were trellised by means of vertical shoot positioning.

Winemaking: The grapes are whole bunch pressed. The juice is then settled overnight for fermentation in stainless steel tanks at 14 – 16°C. Immediately after fermentation the wine is sent to the distillery for distillation.

Tasting Notes: A beautiful light brown colour. Ripe apricot, peach and fudge, caramel aromas which mingle with hints of leather and creamy toffee. So appealing Silky smooth and gently textured, the same flavours come through on the palate: ripe peach and apricot fruit notes with cookie dough, fudge and caramel nuances. There's a depth of flavour and complexity to this spirit but a lightness too. Not at all harsh and truly rewarding with its long, rich finish.

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