

L'Ormarins Sagnac

Vintage: 2010

Average temperature: 17.8°C

Rainfall: 356.6mm

Harvesting began: 10 February 2010

Harvesting ended: 10 February 2010

Origin of fruit: Robertson

Soil type: Clay soils underlined with lime stone

Yield: 18.6ton/ha

Cultivar: Colombard

Vintage Notes: The 2010 vintage will be remembered as a challenging vintage. The constant fluctuations in weather conditions, with unremitting winds prevailing almost throughout, made predicting quality and yield extremely difficult. Initially, the growth cycle was quite advanced, with early bud burst, but cold weather in October and November delayed fruit onset, and subsequent favourable conditions and the small size of the crop pushed the harvest date forward again.

The overall cool climate during the early stages of ripening aided flavour retention in early ripening cultivars. The usual sporadic heat waves occurred in February and March. Grapes were healthy, with satisfying flavours and analyses. Bunches were generally looser than usual, and berries were smaller, resulting in an excellent fruit to skin ratio and intense fruit concentration.

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: Aromas of apricot fruit leather, caramel and polished oak with a touch of resin. The palate is rich and spirited with lovely warmth and breadth. Flavours of praline, brûléed sugar or dark caramel are discernible alongside the apricot, dried citrus peel and roasted nuts. Smooth textured and polished, it is refined and cohesive. There's even a suggestion of ginger preserve. Beautiful integration of oak and spirit which makes the rich flavours linger long.

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