



ORMONDE
Private Cellar



ORMONDE
CABERNET SAUVIGNON/
MERLOT
2005



This is the first blend released under the Ormonde label. Although still in its infancy, this wine has the potential to grow in structure and recognition as one of the ultra premium wines in South Africa.

Description:

This wine has a display of aromas ranging from black pepper, flamed cherries and blueberries. A full body and a dryness of ripe tannins meet the palate.

Style:

Fruity Dry Red Wine

Grape Varieties:

60% Cabernet Sauvignon
30% Merlot
5% Petit Verdot
5% Cabernet Franc

Vinification:

The Cabernet Sauvignon and Cabernet Franc was fermented in open fermenters and plunging occurred daily. The Merlot and Petit Verdot was fermented in closed fermenters and pumping over happened daily. Each component was individually aged in barrel for 12 months. The final blend was put back in barrels for maturation for another 6 months.

Analysis:

ALC: 14.29%
TA: 5.7g/l
RS: 3g/l
PH: 3.65