



## VERNON BASSON



The principle behind Ormonde is simple – it must represent the finest wines from the best grapes we select. A challenging statement to achieve, but such is our commitment to our Ormonde seal of approval, that we joyfully take to the task.

The Vernon Basson wine is dedicated to our founding principle who lived by the creed “middelmatigheid is nooit ‘n opsie nie.” Skilfully tailored by Cellar Master Michiel du Toit the wine reflects both the character of the terroir and the mood of our winemaker.

The Cabernet Sauvignon and Cabernet Franc was fermented in open fermenters and plunging occurred daily. After fermentation the wine was soaked in the skins for 14 days to enhance extraction of colour and tannins. Each component was individually aged in barrels for 9 months. The final blend was put back in barrels for maturation for another 6 months.

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.

**Analysis:** ALC: 14.11; TA: 5.8 g/l; RS: 2.3 g/l; PH: 3.74