



L'ORMARINS PEAR EAU DE VIE



Vintage: 2013

Varietal: Pear

Winemaking: Packham pear juice was sourced from Cape Fruit Processors for the making of this Eau de Vie. The juice was delivered to the Terra del Capo Cellar in Franschhoek. Ten thousand litres of pear pulp was inoculated with yeast and fermented dry. The resulting pear wine is then taken to the distillery where it was distilled to a pear eau de vie using the only Armagnac still found in the Southern Hemisphere. To enhance the pear flavour, the Eau de Vie was matured in old 225 L french oak chardonnay barrels for 4 years. The Eau de Vie barrels were then blended and diluted to 45 % volume. It was then filtered and stabilised before being bottled by hand.

Tasting Notes: Beautiful amber gold colour. The nose is a study in subtlety: pear (both ripe fruit and shy blossom), almond and apricot pip nuttiness with spice-tinged dried pear fruit character. That same gently spiced character is found on the warm, rich spirited palate. There's an initial flare of warming cinnamon heat that then subsides to reveal vanilla, pear and crushed autumn leaves. Beautiful integration of wood makes the mouthful so harmonious.

