



# ORNELLAIA

## ORNELLAIA 2001

- BOLGHERI DOC SUPERIORE

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.

### WINEMAKER'S TASTING NOTES

65% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc

*"Fragrances of well-ripened dark and red berry fruit, together with judiciously-balanced tannins, supple and silk-smooth, marry together with the other components of Ornellaia's structure to create a wine with superb body and a finish that seems to continue forever."*



### THE 2001 GROWING SEASON

Winter 2001 was characterised by mild temperatures and a higher than average rainfall. Budding was earlier than average and occurred during the last days of March and beginning April. Spring saw moderate temperatures and above average rainfall. Flowering started halfway through May with the Merlot and finished at the end of the month with the Cabernet Sauvignon. The Summer 2001 growing season was within the norm with average temperatures and only a small amount of seasonal rainfall. The fine conditions enabled the grapes to develop uniformly. Early July the grapes were thinned; Merlot (about 30%,) followed by Cabernet Sauvignon (about 10%), to ensure that the remaining grapes ripened under the optimal conditions. The weather continued fine throughout the harvest period with warm sunny days and cool nights. Harvesting of the Merlot started in the younger vineyards in the first few days of September. An interruption was then made for about a week while tannins ripened to optimal levels in the more mature vineyards, and continued until the middle of September. The harvest of the Cabernet Sauvignon started in the third week of September and was concluded on the 5th of October.



### VINIFICATION AND AGEING

Each vineyard parcel was harvested by hand into 15 kg baskets and hand sorted on tables prior to being destemmed and lightly crushed. Alcoholic fermentation was carried out partially in wooden fermentors of medium capacity and partially in stainless steel tanks with temperatures never exceeding 30°C. Each grape variety and vineyard parcel was vinified separately. Post-fermentation maceration continued for an average period of 25 - 30 days after which the wine was transferred into French oak barriques (70% new and 30% once used). The malolactic fermentation was completed in barriques.

The wine remained in barriques for a period of 18 months in the temperature controlled cellars at Ornellaia (each individual lot and variety aged separately). After the first 12 months, the master blend was made and the wine reintroduced into the barriques for the remaining 6 months. The wine was then racked and then gently fined prior to bottling where the wine remained for a further 12 month period before release.