

20/03/2015

Dear Ornellaia / Sassicaia Lovers,

Lowest in town offering for **ORNELLAIA, LE VOLTE** (2nd wine of Ornellaia) and **SASSICAIA!!!**

Ornellaia 2011: **\$1,050/btl**

Le Volte dell' Ornellaia 2012: **\$300 /magnum**

Sasscaia 1996: **\$1,680/btl**

Sasscaia 2002: **\$1,580/btl**

All wines immediately available on a first come first serve basis. Please email us at info@wineworld.com.hk or call us at **3154 9570** or **6481 0000** (whatsapp or wechat) to secure your pick!



Ornellaia 2011

Retail: HK\$1,680/btl

Promotion: **HK\$1,050/btl** (without box)

HK\$ 1,100/btl (with box)

Grape Blend: 51% Cabernet Sauvignon / 32% Merlot / 11% Cabernet Franc / 6% Petit Verdot

Winemaker's Notes: The sun-filled, early maturing 2011 vintage perfectly expresses the qualities of Ornellaia. The wine appears an intense, youthful ruby red. The nose offers rich fruit that is fully ripe yet at the same time crisp and lively, backgrounded by delicate nuances of balsam and toastiness. On the palate, the powerful concentration immediately impresses, as do the tannins, massive yet silk-smooth and glossy, which allows the wine to completely fill the mouth but with no feeling of heaviness. The finish, near endless, is deliciously pungent and spicy, with a welcome crispness throughout.

James Suckling 92 points: "A bit of a monster with dark chocolate and cherry fruits. An assertive, bold wine with oak served up in thick slices, topped with slightly jammy cassis and blackberry. Forthright, bold and dense; very showy and boldly engineered."

Robert Parker 94 points: "The 2011 Bolgheri Superiore Ornellaia lives up to the legacy of this important wine, thanks to its extreme intensity and its skillfully crafted bouquet. The excellent quality of fruit stands clear, despite the heat of the vintage, with pristine notes of dark cherry, exotic spice and chocolate. They are nothing short of exuberant and this vintage will reward both those who decided to drink it early, as well as those who have the patience to wait. The only slight ruffle in this otherwise gorgeous presentation is the 2011 tannin that feels a touch aggressive. For that reason, it's probably better to put the wine aside in your cellar."

Le Volte dell' Ornellaia 2012 (1.5L)



Retail: ~~\$450/btl~~

Promotion: **\$300/btl**

Grape Blend: 50% Merlot / 30% Sangiovese / 20% Cabernet Sauvignon

Winemaker's Notes: 2012 has given us a superb exemplar of Le Volte dell'Ornellaia. The warm but not excessively hot season favoured ideal ripeness levels in the fruit. The wine appears its classic rich hue, and boasts a bouquet that is generously fruity and subtly spiced. The elegant, silk-smooth tannins are immediately impressive, beautifully complemented by a vibrant, refreshing acidity.

James Suckling 91 points: "Dried meats, fennel, spices and mineral, with a firm acidity and chewy tannins. Greenish and austere now; will allow access in late 2015."

Robert Parker 90 points: "The 2012 Le Volte is 50% Merlot with 30% Sangiovese and 20% Cabernet Sauvignon. This is a lovely personification of Tuscan ideals that is redolent of red cherry, Mediterranean herb, black pepper and tilled earth. Dusty mineral nuances give the wine sharpness and definition. The tannins are silky and dry."

Sassicaia 1996

Retail: ~~\$1,780/btl~~

Promotion: **HK\$ 1,680/btl**



Grape blend: 85 % Cabernet Sauvignon / 15 % Cabernet Franc

Climate: The climate in Italy in 1996 was not particularly favourable for wine: The spring was cold at the beginning which caused a slight delay in budding. Later on temperatures increased enabling perfect flowering and setting of the berry. Around the second half of August, a 'green harvest' was carried out, leaving only the best clusters on the vines to ripen. These clusters ripened perfectly and at the time of the harvest were in excellent condition with good development of their aromatic and varietal characteristics.

Harvest: The grapes from the 1996 harvest were excellent in all aspects: healthy, high sugar content, excellent polyphenol content thanks to the quality and quantity of its sweet tannins. The harvest began on September 16th and finished in the second half of October

Wine making: The primary fermentation took place in temperature controlled stainless steel vats at a temperature of 30°-31° C. The maceration of the skins lasted 15 days for both the Cabernet Sauvignon and the Cabernet Franc, with a combination of pumping over and délestage. The malolactic fermentation also took place in the steel vats.

Ageing: On October 22nd the wine was put in the barriques, 50% new and the rest used once or twice before. During its first year of ageing the wine was racked every three months as it was very rich in extractive substances. After about 22 months in the barrel it was bottled as usual, without filtering only after a very light fining with egg white, and it aged a further six months before being put on the market.

Wine Spectator 91 points: "A well-structured Sass, with plenty of blackberry and dried herb character. Full-bodied, with plenty of ripe tannins and a currant bush and herb finish. Give it time to develop. Best after 2001."

Sassicaia 2002

Retail: ~~\$1,880/btl~~

Promotion: **HK\$1,580/btl**



Grape blend: 85 % Cabernet Sauvignon / 15 % Cabernet Franc

Climate: Weather conditions for the 2002 vintage varied greatly; during the spring, the climate remained within seasonal norms, while during the months of June and July, precipitation was above the seasonal average. The weather remained sunny from the first days of September for the entire period of the harvest, thus favoring the grapes' complete ripening.

Harvest: At harvest time, thanks to very useful winds and sunshine in the Bolgheri coastal zone, the grapes were healthy and in good quantity. So the harvesting, that begun on the 9th of September, was generally satisfactory and took place almost without interruptions.

Wine making: The primary fermentation took place in temperature controlled stainless steel vats at a temperature of 30°-31° C. The maceration of the skins lasted 15 days for both the Cabernet Sauvignon and the Cabernet Franc, with a combination of pumping over and délestage. The malolactic fermentation also took place in the steel vats.

Ageing: The wine is aged for 24 months in French oak barriques and a few more months in the bottle before being released on the market.

Wine Spectator 87 points: "Aromas of sweet tobacco and plum with hints of cigar box. Medium- to full-bodied, with sweet fruit and a silky texture. Herbal. Lovely caressing wine, but I expect a little more from Sassicaia. Best after 2006"

Regards,

Wineworld Team

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