



TENUTA DELL'ORNELLAIA
BOLGHERI

Ornellaia 2005

Bolgheri DOC Superiore
60% Cabernet Sauvignon
22% Merlot
14% Cabernet Franc
4% Petit Verdot

Climate and vintage

With the exception of a few especially cold days in February and March that delayed budbreak by a few days, 2005 began with a fairly mild winter followed by a spring that was warm and sunny from the outset. Because of this the vines flowered a week early, about May 20th for the precocious varieties. Vegetative vigour and production potentials were perfectly balanced from the beginning. The amount of bunch thinning required was therefore average for the season. June and July both did their duty: Heat, sun, just a little rain... Perfect conditions for the veraison to occur uniformly. Finally, during August the grapes ripened steadily, with constant temperatures that never exceeded the seasonal average (32 C). A few rainfalls in mid-month contributed to the optimal development of the bunches. At the end of August, the first analyses revealed extremely high polyphenolic potentials, an indication of a great vintage. The harvest began on August 30 with the Merlot from the younger vineyards, and was then repeatedly interrupted by showers, though the sea breezes quickly dried the bunches, while, thanks to the expertise of the harvesters, the grapes delivered to the cellar were perfectly sound. On October 11 the last Cabernet Sauvignon vineyard was picked, bringing the harvest to a close after 23 working days. The different varieties, vineyards, and parcels of land yielded 54 base wines, each an expression of the great potential of the vintage.

Vinification and ageing

The bunches were hand-picked into 15 kg bins, and the fruit was carefully graded and selected on a double sorting table, before and after destemming. After a light crushing, each variety and vineyard block was vinified separately. A week-long fermentation was carried out at 26-30°C in stainless steel, followed by a maceration of 18 days. Malolactic fermentation took place in oak barrels (70% new and 30% once used). The wine remained in barriques in the temperature controlled cellars of Tenuta dell'Ornellaia for a total period of 18 months. After the first 12 months the master blend was made. The wine was then re-introduced into barrique where it spent the remaining 6 months, followed by 12 months in the bottle prior to release.

Winemaker's notes

Born in a cooler than usual year, the aromatic complexity and freshness of the 2005 Ornellaia reflect the conditions of the harvest. The delayed harvest allowed us to obtain perfectly ripe tannins that are soft and silky. Deep ruby red in colour, it has an elegant, complex bouquet with red and black berry fruit supported by underlying hints of tobacco and spice. On the palate the wine is full and enveloping, displaying a powerful, extremely elegant densely woven tannic structure that flows into a long fruity finish with balsamic overtones.