

# 2005 Ornellaia

Ornellaia, Tuscany, Italy

### **Product details**

Vintage: 2005 Drinking: Now 2020

Producer:OrnellaiaAlcohol:Region:TuscanyVariety:

**Country:** Italy

## **Tasting notes**

Very expressive nose with touches of balsamic, herbs and black fruits. The palate really fleshes out into bold cassis fruit but with a tight, tannic structure. The fruit is coulis in character, with dissolved vanilla oak notes. Lovely touches of spice, smoke, even mint shows themselves with a vital core of acidity and great length of flavour. This is a complex and very fine wine that needs at least 5 years to integrate fully, with potential to develop further beyond. In summary, a fine, medium term Ornellaia. 60% Cabernet Sauvignon, 22% Merlot, 14% Cabernet Franc,4% Petit Verdot. Drink from 2010.

### **Reviews**

The medium-bodied 2005 Ornellaia shows plenty of delineation in its dark cherries, blueberries, spices, minerals and crushed rocks. The 2005 doesn't quite have the detail of the 2004 or the richness of the 2006, but it does offer notable finesse and clarity in an understated style for this wine. My impression is that this will be a relatively early-maturing vintage of Ornellaia, which is not a bad thing, considering the age-worthiness of the two vintages which surround it. In 2005 Ornellaia is 60% Cabernet Sauvignon, 22% Merlot, 14% Cabernet Franc and 4% Petit Verdot. It is big success in this vintage. Score: 93 points Antonio Galloni

## About the producer

One of the most acclaimed Italian wineries, Tenuta dell'Ornellaia is famous for crafting some of the most sought-after wines from Bolgheri. Part of the original "Super-Tuscans", the eponymous wine, Ornellaia, is an ode to the Mediterranean character of this stretch of the Tuscan coast. Far from resting on their laurels, the winemaking team, headed by maverick estate director Axel Heinz, possess a full range of vibrant, long-lived, elegant wines that speak loudly about the potential of their unique terroir. Their range includes red wines, whites, dessert, grappa and even olive oil – all crafted with the same meticulous attention.

