

# L'Ormarins

FONDÉE



1694

## PRIVATE CUVÉE

VINTAGE: 2017

AVERAGE TEMPERATURE: 17°C

RAINFALL: 591.5mm

HARVESTING BEGAN: 9 January 2017

HARVESTING ENDED: 10 February 2017

ORIGIN OF FRUIT: Western Cape – Elandskloof 78 % Robertson 11% Groenekloof 11%

SOIL TYPE: Decomposed sandstone and granite

YIELD: 6.6 ton/ha

CULTIVAR: Chardonnay 85 % Pinot Noir 15 %

**VINEYARDS:** Altima Estate is located in Elandskloof, a 5 km-wide isolated valley north of Villiersdorp, surrounded by a mountain range rising 1km above the valley floor. The valley's steep topography, combined with the overshadowing mountains, results in a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group appears against the higher-lying mountains. The main soil type found on the farm is good decomposed shale from the Malmesbury group. This unique site produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential.

**VINTAGE NOTES:** The 2017 vintage followed the second consecutive year of drought in the Cape, with low rainfall and warm conditions throughout winter and spring. Despite the ongoing dryness, vine health remained stable, with low disease pressure and naturally lower vigour. Cooler night temperatures during the growing season, along with the absence of major heatwaves in February, supported even ripening and preserved natural acidity, crucial for Cap Classique base wines. The dry conditions led to smaller berries and tighter bunches, concentrating flavour and structure. Yields were slightly above early expectations, with fruit showing freshness, purity, and strong acid balance. The 2017 Cap Classique's are marked by finesse and definition, offering vibrant citrus, green apple, and mineral notes with a fine, linear palate structure. A classical year for premium sparkling wine production.

**WINEMAKING NOTES:** Produced at Franschoek's Anthonij Rupert Cap Classique Cellar, La Garonne. The grapes are hand-picked and whole-bunch pressed. The best juice (Tête de Cuvée) from Chardonnay and Pinot Noir was settled overnight before being racked off the lees and fermented, 21% were barrel fermented and kept in barrel for 12 weeks. Only the finest fermented base wine, distinguished by finesse and elegance, was selected. After secondary bottle fermentation, the wine was aged for an additional 93 months on the lees before being disgorged. The wine remained under cork for 6 months after disgorgement before being released.

**TASTING NOTES:** Fine, energetic bubbles. Trademark kelp and sea breeze with a trace of citrus zest and sourdough bread. Bright lemon sherbet freshness on the palate entry. Trademark light oyster and briny sea air notes buffer the energetic and lovely crisp citrus tang of acidity. Time on lees in the bottle then lends a rounded upwelling of rich, creamy, yeast flavours, along with the same sourdough from the nose. Structured, firm and dry with a purposeful and elegant complexity. Classic, rewarding and long.

Alc: 12.5% | TA 8.3 g/ℓ | pH: 2.99 | RS: 5.6g/ℓ



[www.lormarinswines.com](http://www.lormarinswines.com)

