L'Ormarins

FONDÉE 1694

BLANC DE BLANCS

VINTAGE: 2016

CULTIVAR: 100% Chardonnay

CELLAR: Produced in the Anthonij Rupert Sparkling Wine Cellar, Franschhoek.

ORIGIN OF FRUIT: Western Cape

HARVEST DETAILS: Harvest 2016 was a small harvest, with relatively high temperatures, but none the less Altima farm`s cool climate ensures that the acid of these grapes gave a good building block and structure for the Blanc de Blanc 2016. All the grapes are handpicked early in the morning at 19- 20 B. The harvest started early on 6th January and ended on 14th February.

VINEYARDS: The Altima (Elandskloof) vineyards make up the biggest part of the vintage blend.
Most of the soils in the valley which are suitable for farming are situated on steep slopes... Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These have a high water- retention capacity and are high in organic matter resulting in vigorous growth. Lower in the valley and along the rivers are dark alluvial soils which also deliver very healthy growth. The Chardonnay vineyards trellising system is vertical shoot positioning.

CELLAR TREATMENT: The Chardonnay grapes are received early in the morning and is then whole-bunch pressed. The free run and press components are always kept separate. The juice is then settled and inoculated with yeast for fermentation.
Approximately 20 % of the Blanc de Blanc is barrel-fermented and is kept in barrel for about 12 weeks, before blending. The base wine is then blended and filtered. The Chardonnay is bottled for second fermentation in the bottle and stored at 13 C-15 C. The bottles are matured for 4 years on the lees. Disgorgement takes place and the final product is kept on its cork for about 8 months before being released.

TASTING NOTE: Rich biscuit and toast aroma underpinned by a waxy honeycomb nuance. The entry is bright with lively lime and citrus – taut and tangy – but then a richer, mellower element presents itself. That same honeyed, waxy richness present on the nose is revealed in a subtle, restrained manner. Elegant and poised, the mouthful is textured, leesy and creamy with a long tail.

Alc: 12.5% • TA 8.1g/ℓ • pH: 3.13 • RS: 7.7g/ℓ

www.lormarinswines.com