

L'Ormarins

FONDÉE



1694

VINTAGE BRUT ROSÉ

VINTAGE: 2017

CULTIVAR: Pinot Noir 55 % Chardonnay 45 %

CELLAR: Produced in the Anthonij Rupert Méthode Cap Classique Cellar, La Garonne, Franschhoek.

VINEYARDS: The biggest part of this vintage blend hails from Altima vineyards, situated in Elands Kloof where the best vineyard sites and soils are found on the steep slopes surrounding this picturesque valley. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These soils tend to have a high water-retention capacity and are high in organic matter, resulting in vigorous growth. The Chardonnay vineyards trellising system is vertical shoot positioning, whilst the Pinot Noir vineyards are trellised using the posted vine method.

CELLAR TREATMENT: Both the Chardonnay and Pinot Noir grapes were picked at $\pm 19.5^\circ$ Balling and then whole-bunch pressed together. Just two cellars in the world follow this method. Only the highest quality juice (tête de cuvée) was settled overnight for fermentation in stainless steel tanks at $14-16^\circ\text{C}$. The fermented portions were selected for finesse and elegance. Secondary bottle fermentation followed and the wine remained on the lees for 24 months before disgorgement. After disgorgement, the wine was left for 5 months under cork before shipment. The world class Anthonij Rupert Méthode Cap Classique Cellar is extraordinary, as it has all the riddling, disgorging, bottling and labelling facilities housed in the same building.

TASTING NOTES: Subtle coral and partridge eye hue. Consistent stream of delicate bubbles. Complex nose of citrus zest – naartjie and tangerine – underpinned by toast and red cherries with a briny, maritime nuance.

Rich, rounded and full palate with brioche, yeast and baked biscuit notes, all perfectly counterbalanced by a vibrant tang of tangerine and succulent red cherry appeal. Delightful twist of dry, chalky grip. Crisp and refreshing with a defined yet richly rewarding mouthful. Lovely long aftertaste reflective of both a good vintage and well-judged time on lees during secondary fermentation.

Alc: 12.5% | TA 7.5g/ℓ | pH: 3.01 | RS: 7.8g/ℓ



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