

L'Ormarins

FONDÉE



1694

VINTAGE BRUT ROSÉ

VINTAGE: 2018

AVERAGE TEMPERATURE: 17.5°C

RAINFALL: 417.6mm

HARVESTING BEGAN: 10 January 2018

HARVESTING ENDED: 22 February 2018

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 12.5ton/ha

CULTIVAR: Chardonnay 69 % Pinot Noir 31 %

VINTAGE NOTES: Another cold, wet winter ensured adequate vine dormancy and healthy water retention prior to the growing season. The cool, wet weather continued into spring, causing bud break, flowering, and fruit set to be delayed but relatively even. During the growing season, mildew conditions were favourable, necessitating careful canopy management. Cool temperatures in the early summer delayed ripening and ensured that the vineyards were in excellent condition for another later-than-usual vintage. Warm temperatures arrived in early January and lasted well into March, allowing for good flavour development and ripening with slightly lower levels of acidity. An exceptional vintage that promises to produce exceptional wines.

WINEMAKING NOTES: Chardonnay and Pinot Noir were picked at $\pm 19.5^\circ$ Balling and whole-bunch pressed together. We are one of only three cellars in the world using this method, making it a fairly uncommon practise. Only the highest-quality juice (tête de cuvee) was settled overnight in stainless steel tanks at 14-16°C for fermentation. After the first fermentation, the best components were chosen for their finesse and elegance and blended before being bottled for secondary fermentation. During secondary bottle fermentation, the wine was aged on the lees for 24 months before disgorgement. The wine was left under cork for an additional 5 months after disgorgement before being released. The world-class Anthonij Rupert Méthode Cap Classique Cellar is particularly noteworthy because it houses all of the riddling, disgorging, bottling, and labelling facilities within one building.

TASTING NOTES: A string of fine pearl bubbles rises steadily and vigorously in the demure blush and partridge eye-coloured wine. Subtle strawberry, raspberry and cherry aromas are brushed with a light floral as well as a leesy, toasty note. Entry on the palate is crisp, fresh, and vibrantly zesty, with ruby grapefruit and lemon as well as understated red fruit notes. The lovely zip and intensity of the acidity are tempered by the broader, creamy lees and biscuit notes, along with a marmalade tang on the tail. A chalky grip adds body to the layered palate. Rewardingly long aftertaste.

Alc: 12.5% | TA 7.5g/ℓ | pH: 3.13 | RS: 7.5g/ℓ



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