

# L'Ormarins

FONDÉE



1694

## VINTAGE BRUT ROSÉ

VINTAGE: 2020

AVERAGE TEMPERATURE: 16.3°C

RAINFALL: 611.02mm

HARVESTING BEGAN: 14 January 2020

HARVESTING ENDED: 19 February 2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed sandstone and granite

YIELD: 9.4tons/ha

CULTIVAR: Pinot Noir 60% Chardonnay 40 %

**VINTAGE NOTES:** The growing season in 2020 at Elandskloof was cool and moderate, providing ideal conditions for Cap Classique. Situated at a high altitude, the vineyards experienced fresh winds and cooler temperatures, which helped the grapes mature slowly and develop refined, complex flavours. This vintage had an earlier harvest due to early flowering and fruit set, resulting in grapes with vibrant acidity which is perfect for producing quality Cap Classique.

**WINEMAKING NOTES:** The Pinot Noir and Chardonnay grapes were hand-harvested and whole-bunch pressed at a ripeness of 18.5-19° Balling. Only the finest free-run juice was selected, left to settle overnight, and then separated from the lees for fermentation. Once the base wine was meticulously blended, it was bottled for secondary fermentation. After the second fermentation in the bottle, the wine spent 36 months maturing on the lees before being disgorged. It was then allowed to rest under cork for an additional 3 months before release, ensuring optimal balance and complexity.

**TASTING NOTES:** Palest blush pink hue with a lively “string of pearls” bubbles. Subtle cherry and raspberry aromas mingle with more prominent fresh sea breeze and oyster shell notes. Pink grapefruit tang with a hint of lemon zest are the first flavour impressions. Those make way for the briny sea breeze and oyster shell elements, along with a lime leaf and a chalky limestone mouthfeel. Overall, a complex mouthful with an understated red fruit nuance and a rich sourdough note from its time on the lees. Complex, cohesive and persistent.

Alc: 12.5% | TA 8.0g/ℓ | pH: 3.05 | RS: 8.0g/ℓ



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