

L'Ormarins

FONDÉE



1694

BRUT CLASSIQUE

FERMENTÉ EN BOUTEILLE

VINTAGE: NV (Non-Vintage)

VARIETIES: Chardonnay 59% / Pinot Noir 41%

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Predominantly granite and shale soils

YIELD: 15t/ha

HARVEST DETAILS: Both varieties are handpicked early in the morning at 18-20 °C

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

AREA OF ORIGIN: The Pinot Noir grapes are mainly from L'Ormarins (Franschhoek) and a smaller portion is sourced from Altima (Elandskloof), Darling and Robertson. The Chardonnay grapes are sourced mainly from our Rooderust farm (Darling area) and a smaller portion from L'Ormarins (Franschhoek) and Robertson.

VINEYARDS & SOILS: The Pinot noir vineyards at Altima (Elandskloof) are the only Pinot noir vineyards in South Africa at a very high altitude using the posted vine method (stok-by-paaltjie). The Pinot noir vineyards at L'Ormarins are situated on moderate to steep slopes with an altitude ranging between 178-188m above sea level. The soils are mainly decomposed granite with alluvial sandy soils. The Chardonnay vineyards at Rooderust consist of decomposed shale with a larger percentage of clay in the composition. This soil type belongs to the Oakleaf group of soils, and are calcareous with excellent draining and water-retention properties.

CELLAR TREATMENT: The grapes are received early in the morning and whole-bunch pressed. The free run and second press components are kept separate; the juice settled and inoculated and fermentation commences. After fermentation, the wine is settled and racked off the lees. The base wine is filtered and the wine is sweetened before bottling; preparing it for the second fermentation. During bottling, the yeast is added to the sweetened base wine and stirred. A long, slow secondary fermentation commences with a further two- four years of bottle maturation on the lees. During the disgorging process we add dosage (a mixture of base wine and sugar), and after disgorgement, the bottles are kept for about 3 months before being released into the market.

TASTING NOTES: Fine bead and string of pearl bubbles.

Aromas of tarte tatin, apple and cinnamon with a light pear drop and biscuit nuance. Bright, vivacious and crisply zesty in the mouth. Tangy lime and green apple crunch with a richer, deeper, biscuit and sourdough undertone. The zingy citrus and creamy lees flavours are well balanced with acidity and fruit in complete harmony. Poised and elegant with a lingering aftertaste.



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