

L'Ormarins

FONDÉE



1694

BLANC DE BLANCS

VINTAGE: 2015

CULTIVAR: Chardonnay 100%

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

ORIGIN OF FRUIT: Western Cape

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 soils tend to have a high water-retention capacity, are high in organic matter and usually have no chemical limitation, resulting in vigorous growth. These 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 wines are 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 NOTES: Eye-catching string of pearl bubbles Appealing oyster shell, sea breeze and kelp aromas are tempered by subtle ripe citrus and biscuit nuances. Dry yet lively in the mouth with lime and green apple zip, oyster shell and even autumnal leaves apparent. Ripe, broad and creamy yet still taut and vibrantly crisp, this is a wine which is complex, elegant and refined, with a long tail.

Alc: 12.5% • TA 7.6g/l • pH: 3.25 • RS: 8.4g/l



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