L'Ormarins

FONDÉE 1694

BLANC DE BLANCS

VINTAGE: 2021
CELLAR: Produced in the Anthonij Rupert Sparkling Wine Cellar, Franschhoek.
AVERAGE TEMPERATURE 16.7°C
RAINFALL: 989mm
HARVESTING BEGAN: 19 February 2021
HARVESTING ENDED: 24 February 2021
ORIGIN OF FRUIT: Western Cape: Elandskloof 95%, Groenekloof 5%
SOIL TYPE: Decomposed granite and shale
YIELD: 6.5ton/ha
CULTIVAR: 100% Chardonnay

VINTAGE NOTES: The 2021 vintage can be summed up as "late, slow, and steady." A cold, wet winter provided excellent dormancy and replenished dam levels ahead of the growing season. Cool conditions extended into spring, leading to a delayed but even bud break, flowering, and fruit set. Moderate summer temperatures further slowed ripening, pushing harvest about two weeks later than usual. February, typically a hot month, remained unusually cool, allowing for gradual ripening and excellent flavour development with balanced acidity. The result is an exceptional vintage with the potential to produce outstanding wines.

WINEMAKING NOTES: The Chardonnay grapes are hand-picked from Altima in Elandskloof and Rooderust in Groenekloof early in the morning to preserve their freshness. The grapes are cooled overnight and then whole-bunch pressed. Free-run juice and press fractions are kept separate to enhance blending options. The juice is settled and inoculated with selected yeast for fermentation. About 16% undergoes partial barrel fermentation and remains in barrel for 12 weeks before blending. No malolactic fermentation is allowed, ensuring the wine retains its freshness and natural acidity. Once blended, the base wine is stabilized, filtered, and bottled for secondary fermentation, which lasts 6–8 weeks at a controlled 13–15°C. The wine then matures on the lees in the bottle for four years, developing depth and complexity. After disgorging, it rests for another three months before release.

TASTING NOTE: Citrus leaf, nectarine and baked artisanal bread aromas mingle with notes of kelp and sea spray. Tangy, zippy and fresh entry with bright pops of lemon, grapefruit and orange zest. The palate is lively and energetic, courtesy of its vivid acidity, with a slight edge of limestone, oyster shell and flint lending a dryness. That brightness then makes way for an ample, richer, altogether more leesy, baked sourdough and yeasty breadth. Harmony of citrus fruit, acid and mature autolytic notes is impeccable and as a consequence, the genteel, elegant power of the wine is restrained and lengthy while clean and crisp.

Alc. 12.5 % • Ph. 3.01 • Rs. 7.16 • TA. 9.78

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