

L'Ormarins

FONDÉE



1694

BLANC DE BLANCS

VINTAGE: 2018

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

AVERAGE TEMPERATURE 16.8°C

RAINFALL: 444.3mm

HARVESTING BEGAN 10 January 2018

HARVESTING ENDED 16 January 2018

ORIGIN OF FRUIT: Western Cape - Altima / Rooderust / Robertson

SOIL TYPE: Decomposed granite and shale

YIELD 7.1ton/ha

CULTIVAR: 100% Chardonnay

VINEYARDS: The 2018 vintage was extremely difficult due to a lengthy drought, maybe the worst in 100 years. The dry weather throughout the season had its benefits, as vines were healthier, with little disease pressure. Because of the water stress, the berries were much smaller than usual, resulting in a smaller harvest. Smaller berries have good colour and excellent flavour intensity, and the 2018 vintage is projected to be of high quality due to the milder temperatures during harvest and concentrated fruit.

WINEMAKING NOTES: The Chardonnay grapes are picked early in the morning and 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 30% of the Blanc de Blanc is barrel-fermented and aged for approximately 12 weeks before blending. The base wine is then blended and filtered. The Chardonnay is bottled for secondary fermentation in the bottle, and the wines are held at temperatures ranging from 13 to 15 degrees Celsius. The bottles are aged on the lees for four years. Disgorgement occurs and is matured on its cork for approximately 8 months before being released.

TASTING NOTE: A vigorous and lively string of fine bubbles trail upward in the glass. The aroma is like a morning walk on the beach with sea foam and kelp carried on the air, along with oyster shell, bold citrus zest and a shy biscuit note. Crunchy and crisp entry, lively and fresh carrying flavours of orange and lemon. Taut. Pure and focused with thrilling lime backed by a gentle toast, cream and brioche. Adding to the overall complexity is a marmalade pith and zest dryness. The wine boasts grip, balance and superb poise, trailing languidly to a long gently leesy baked orange and toast tail.

Alc: 12.5% • TA 8.0g/l • pH: 3.14 • RS: 7.6g/l



www.lormarinswines.com