

L'Ormarins

FONDÉE



1694

BRUT CLASSIQUE

VINTAGE: NV (2019)

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

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Predominantly granite and shale soils

CULTIVAR: Chardonnay 57 % • Pinot Noir 43 %

HARVEST DETAILS: Harvest started early January (10 January) ended towards the end of February. (8 February) Due to the draught the Harvest was small, but very good quality. Grapes were handpicked early in the morning at 18- 20 B.

VINEYARDS: The Pinot noir vineyards at Altima (Elandskloof) are the only Pinot noir vineyards in South Africa at a high altitude using the posted vine trellising (stok-by-paaltjie) method. 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. This soil type belongs to the Oakleaf group of soils, and are calcareous with excellent draining and water-retention properties.

CELLAR TREATMENT: The grapes were picked early in the morning and whole-bunch pressed. The free run and second press components were kept separately; the juice was then settled and inoculated allowing fermentation to commence. After fermentation, the wine was settled and raked of the lees. The base wine was then filtered and the wine sweetened before bottling; preparing it for the second fermentation. During bottling, the yeast was added to the sweetened base wine and stirred. A long, slow secondary fermentation commenced and a further two- four years of bottle maturation allowed on the lees. During the disgorging process the dosage (a mixture of base wine and sugar) was added, and the wine was then matured for about 3 months before being released into the market.

TASTING NOTE: The wine announces with an eye catching vigorous bubble. Typical yeast and cracker biscuit notes on the nose with lively citrus rind and a briny, maritime nuance is also apparent.

The palate succeeds in being both refreshingly vibrant and simultaneously dry. Bright effervescence with creamy lees richness from its time in the bottle, with distinct brioche and sourdough toast notes vying with lively grapefruit and citrus flavours. Elegant, restrained, taut and thrilling, it's beautifully poised yet equally flamboyant and exuberant! A gentle nutty note lingers on the long tail.

Alc: 12.5% • TA 6.4g/ℓ • pH: 3.29 • RS: 7.5g/ℓ



www.lormarinswines.com