

L'ormarins Chardonnay 2004

An elegant Chardonnay made in a lighter style. Beautiful balance and integration between the predominantly fruit character and the secondary wood characteristics. Shows aromas of citrus, lemon and lime with a delicate hint of vanilla.

Most enjoyable with carpaccio cut from veal or fresh tuna, paella with prawns and lobster, crab cakes with coriander pesto as well as herb-roasted chicken.

variety : Chardonnay | 100% Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.35 ta : 6.1 g/l

type : White **wooded**

pack : Bottle

about the harvest: The grapes were picked at 24 degrees Balling.

in the cellar : 40 % of the juice was put into French oak barrels and the remaining 60% was placed in stainless steel tanks whilst on lees. The 40% component that was placed in French oak was matured for a period of 5 months after which it was blended together with the 60% fresh, unwooded component.



Anthonij Rupert Wyne

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