

L'Ormarins Chardonnay 2005

A complex Chardonnay made in a fresher style. First appearance on the nose is of soft secondary oak aromas such as vanilla and almonds with a deep citrus fruit balancing the nose. On the palate this wine has a beautiful balance and integration between the predominantly fruit character and now secondary wood characteristics. This wine shows a fresh lemon and lime based palate followed by a delicate hint of vanilla to round of an elegant, fresh and enjoyable wine.

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 : 13.5 % vol rs : 1.9 g/l pH : 3.35 ta : 6.1 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The majority of the grapes came from the Darling area which gives full tropical flavours which lends well to the wooding process that the wine undergoes. The remainder of the grapes came from L'Ormarins. The cool climate adds a fresher component that revitalizes the blend with fresh citrus flavours.

about the harvest: The grapes were picked at optimal ripeness at each specific vineyard site.



Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com