

L'Ormarins Chardonnay 2008

Citrus, almond and nutty flavours are well underlined by eight months of wood-ageing in French oak. The wine is full bodied with a round and waxy mid pallet and flavours of citrus and lemon rind. It is enhanced by a good natural acid and integrated wood.

variety : Chardonnay | Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Neil Patterson

wine of origin : Western Cape

analysis : alc : 13.5 % vol pH : 3.3

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Grapes were hand picked from one producer with bush and trellised vines in the coastal region. These slightly smaller vineyards naturally produce a small crop and ripen in early February to small golden berries. Any bunches on weaker shoots were dropped during the season and only bunches on the strongest shoots were allowed to ripen. These vineyards ripen their grapes before the heat of February, producing a wine typical of the area.

in the cellar : After arrival at the cellar, the grapes were hand sorted and whole-bunch pressed, to minimise skin contact and tannin extraction, immediately. The juice was barrel and tank fermented and 100% malolactic fermentation took place on all the batches. The wine was aged over eight to ten months to preserve a balance of fruit and wood.



Anthonij Rupert Wyne

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