

## LOrmarins Chardonnay 1999

On the nose lime and wood flavours are detected with buttery characteristics. A palatable medium- to full-bodied wine consisting of citrus, toasted woodiness and a fruity after-taste.

**variety :** Chardonnay | Chardonnay

**winery :** Anthonij Rupert Wyne

**winemaker :** Wensch Roux

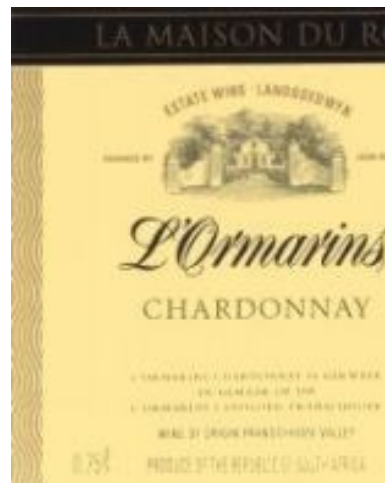
**wine of origin :** Coastal

**analysis :** alc : 13.33 % vol    rs : 2.3 g/l    pH : 3.53    ta : 5.6 g/l

**in the cellar :** The grapes used for L Ormarins Chardonnay 1999 came from vineyards on Bleskop ranging in size from 1,5 to 5,8 ha. They were planted between 1984 and 1987 and their soils include Hutton and Clovelly. The trellised vines were planted at various altitudes, facing north and with flat exposure, and each ha comprises 3 700 - 4 000 vines.

Climatic conditions during the growing season were mild and generally favourable. Harvest time, which was during mid-February, was cool with intermittent rain. The yield was 10 tons per ha. The grapes were picked by hand - at an average sugar level of 22Â° to 24Â°Balling. In the cellar, the juice was allowed 4 - 24 hours skin contact.

One third of the juice was fermented in steel tanks for 10 -14 days at 15Â°C. A further third was transferred to second-fill barriques to mature for six months. The remainder was fermented in small casks of new French oak at 22Â°C. This portion also underwent secondary malolactic fermentation, remaining on the thick lees for 6 months. Finally, the three components making up 96% of the blend were blended with 4% Chenin blanc for extra aroma. A 2 month bottle maturation took place before release.



### Anthonij Rupert Wyne

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