

L'Ormarins Brut Classique NV

Delicate peach hue. Constant stream of fine bubbles. Appealing aroma of candied apple, citrus pith and light flinty, limestone nuance. Distinctly fruity white peach and apple entry. Good vibrance and crisp crunch of acidity to balance the ripe fruitiness. Rounded, creamy, broad and textured in the mouth. Elegant and statuesque. Its long aftertaste finishes on a light lemon zest note.

Fresh Oysters & Seafood

variety : Chardonnay | 55% Chardonnay/ 45% Pinot Noir

winery : Anthonij Rupert Wyne

winemaker : Zanie Viljoen

wine of origin : Elandskloof

analysis : alc : 12.67 % vol rs : 9.7 g/l pH : 3.20 ta : 7.4 g/l va : 0.23 g/l so2 : 90 mg/l fso2 : 29 mg/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

ageing : To be enjoyed now - will keep 2-5 years.

in the vineyard : Altima (Elandskloof) vineyards which make up the biggest part of the non- vintage blend soils for the Chardonnay and the Pinot Noir are the following: Most of the soils in the valley which are suitable for farming are situated on steep slopes. Quartz sandstone, which belongs to the Table Mountain Sandstone group, appears against the higher- lying mountains. VINEYARDS: Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These soils usually have dark brown topsoil with a yellow- brown structure and less sandstone subsoil. These soils tend to have a high water-retention capacity, are high in organic matter and usually have no chemical limitation, resulting in vigorous growth. Lower in the valley and along the rivers are dark alluvial soils which also deliver very vigorous growth. These soils are not suitable for wine grape production due to growth being too vigorous coupled with a high risk of rot. Stok-by-Paaltjie / Posted Vine SBP/PV. The Pinot Noir vineyards trellising system are unique as they are the only Pinot Noir vineyards in SA at very high altitude using the posted vine method (stok by paaltjie). The Chardonnay vineyards trellising system is vertical shoot positioning.

about the harvest: Both varieties are handpicked. The grapes were harvested at $\pm 19^{\circ}\text{B}$.

in the cellar : The Chardonnay and Pinot Noir were whole -bunch pressed separately. Only the highest quality juice (tête de cuvee) was settled over night for fermentation in Stainless Steel tanks at 14-16°C. The fermented portions were selected for finesse and elegance. Secondary bottle fermentation followed and the wine remained for 24 months (2 years) on the lees before disgorgement. After disgorgement the wine was left for 5 months on the cork before shipment. The disgorgement line is world class and unique in the world as it has all the riddling, disgorging, bottling and labelling all in the same building.



Anthonij Rupert Wyne

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