

L'Ormarins Blanc de Blancs 2012

Lively fine mousse. Bright and zesty lemon aromas tinged with subtle oyster shell and sour dough bread yeastiness, limestone and a faint hint of caramel. Similar refreshing exuberance in the mouth with lively fresh, lemon zest and grapefruit pith flavours balanced by a rich, rounded, toasty yeast element. The bubbly is tangy and vibrant while taut and focused with a long, lingering sour dough aftertaste.

Seafood & Sushi

variety : Chardonnay | 100% Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Zanie Viljoen

wine of origin : Elandskloof

analysis : alc : 12.75 % vol rs : 6.6 g/l pH : 3.27 ta : 5.8 g/l va : 0.35 g/l so2 : 87 mg/l fso2 : 23 mg/l

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

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

ageing : To be enjoyed now - will keep 3-5 years after release.

in the vineyard : Grapes are received in bins or lug boxes early in the morning. All of the grapes (Chardonnay) are whole-bunch pressed.

about the harvest: AVERAGE TEMP: 16.7°C RAINFALL: 909.5mm ORIGIN OF FRUIT: Darling and Elandskloof SOIL TYPE: Decomposed shale and granite YIELD: 10ton/ha HARVESTING BEGAN: 17 Jan 2012 HARVESTING ENDED: 22 Feb 2012

in the cellar : All the grapes (Chardonnay) are whole-bunch pressed. The free run and second press-fractions are kept separate. We keep all the vineyards and blocks separate. After the settling of the juice we rack it off its lees. Fermentation takes place after yeast inoculation. About 20% of the Blanc de Blancs is barrel-fermented. After fermentation, the base wine settled and then racked off its lees. Blending of cuvee takes place after 12 weeks. Wine is then protein and cold stabilised. After this the cuvee is bottled for second fermentation in the bottle. After bottling the wines are stored at 13 – 15°C for second fermentation. After fermentation the bottles are kept for a period of 4 years at 14°C . The wines are then disgorged and kept on the cork for at least 3 months before being released into the market.



Anthonij Rupert Wyne

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