

L'Ormarins Blanc de Blancs 2013

As fresh as a sea breeze, with sea shells initially before grapefruit. A subtle hint of perfume makes their presence obvious on the nose. The palate is lip-smackingly taut, zesty and crisp on entry. Bright and fresh with tangy lemon- and grapefruit vivacity - that then makes way for riper, fleshier fruit - generous orange, apple- and stone fruit flavour. The wine then broadens out on the mid-palate with a creamier, fuller-bodied richness taking over before it tightens once more with a defined, dry and crisp tail.

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

about the harvest: Rainfall: 1040.2mm

Origin: Altima & Rooderust

Soil: Decomposed Shale (Greywacke and Quartz), Decomposed granite and clay

Yeild: 8 ton/ha

Harvest: 23 January 2013 - 25 February 2013

in the cellar : Chardonnay grapes are received in bins or lug boxes early in the morning and whole-bunch pressed. To ensure optimum quality, all the vineyards and blocks are kept separately, as well as the free-run and second press-fractions. The juice is settled and racked off its lees and fermentation commences after yeast inoculation. Approximately 20% of the Blanc de Blancs is barrel-fermented and the base wine settled and racked off its lees. The blending of the 'cuvee' takes place after 12 weeks and the wine is then protein- and cold-stabilised. The 'cuvee' is bottled for the second fermentation in the bottle and the wines are stored at 13°C - 15°C. The wines are matured for a further four years on the lees at around 14°C. Disgorgement takes place and the wine is kept on the cork for at least 8 months before being released onto the market



Anthonij Rupert Wyne

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