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Anthonij Rupert L'Ormarins Blanc de Blancs 2017

A mesmerising stream of fine bubbles can be found in the glass. Bold maritime breeze, brine and salt-laden sea air whiffs on the nose. Cream cracker and lemon zest too. The palate offers up big tangy citrus flavours with vibrant zest immediately noticeable. Clean, fresh and vital. A richer, creamier biscuit and lees element then comes to the fore, indicative of the complexity, refinement and layers of flavour. Harmonious, statuesque
and beautifully structured, this wine has fantastic length and presence on the palate. Long farewell with a distinct lime marmalade on toast note.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 8.0 g/l **pH :** 3.11 **ta :** 8.0 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 5 Stars

in the vineyard : Grapes from our Altima (Elandskloof) vineyards make up the biggest part of the vintage blend.
Most of the soils in the valley which are suitable for farming are situated on its steep slopes. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on this farm. These have a high water- retention capacity and are high in organic matter resulting in vigorous growth. Lower in the valley and along the rivers are dark alluvial soils which also deliver very healthy growth. The Chardonnay vineyards trellising system is vertical shoot positioning.

in the cellar : The Chardonnay grapes are received early in the morning and is then whole-bunch pressed. The free run and press components are always kept separately. The juice is then settled and inoculated with yeast for fermentation. Approximately 20 % of the Blanc de Blanc is barrel-fermented and is kept in barrels for about 12 weeks, before blending. The base wine is then blended and filtered. This Chardonnay is bottled for second fermentation in the bottle and stored at 13 C-15 C. The wine is then matured for 4 years on the lees. Disgorgement takes place and this final product is then kept on its cork for about 8 months before being released.

Anthonij Rupert Wyne

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