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Anthonij Rupert L'Ormarins Blanc de Blancs 2018

A vigorous and lively string of fine bubbles trail upward in the glass. The aroma is like a morning walk on the beach with sea foam and kelp carried on the air, along with oyster shell, bold citrus zest and a shy biscuit note. Crunchy and crisp entry, lively and fresh carrying flavours of orange and lemon. Taut. Pure and focused with thrilling lime backed by a gentle toast, cream and brioche. Adding to the overall complexity is a marmalade pith and zest dryness. The wine boasts grip, balance and superb poise, trailing languidly to a long gently leesy baked orange and toast tail.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 7.6 g/l **pH :** 3.14 **ta :** 8.0 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2023 Tim Atkin SA Special Report - 92 points

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.

about the harvest: The 2018 vintage was extremely difficult due to a lengthy drought, maybe the worst in 100 years. The dry weather throughout the season had its benefits, as vines were healthier, with little disease pressure. Because of the water stress, the berries were much smaller than usual, resulting in a smaller harvest. Smaller berries have good colour and excellent flavour intensity, and the 2018 vintage is projected to be of high quality due to the milder temperatures during harvest and concentrated fruit.

in the cellar : The Chardonnay grapes are picked early in the morning and whole-bunch pressed. The free run and press components are always kept separate.
The juice is then settled and inoculated with yeast for fermentation. Approximately 30% of the Blanc de Blanc is barrel-fermented and aged for approximately 12 weeks before blending. The base wine is then blended and filtered. The Chardonnay is bottled for secondary fermentation in the bottle, and the wines are held at temperatures ranging from 13 to 15 degrees Celsius. The bottles are aged on the lees for four years. Disgorgement occurs and is matured on its cork for approximately 8 months before being released.

Anthonij Rupert Wyne

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