

L'Ormarins



BLANC DE BLANCS
FERMENTÉ EN BOUTEILLE

Blanc de blancs

VINTAGE: 2012

VARIÉTAL: Chardonnay

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

WINEMAKING: Grapes are received in bins or lug boxes early in the morning. 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 of 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 sta- bilised. 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.

TASTING NOTES: 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 exuber- ance 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 fo- cussed with a long, lingering sour dough aftertaste.



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