

L'Ormarins



BRUT ROSÉ

FERMENTE EN BOUTEILLE

L'Ormarins Rose Brut represents the ultimate in premium Cap Classique Rosé.

VARIETY: 85% Pinot noir/ 15% Chardonnay

VINTAGE: 2013

CELLAR: Produced in the Anthonij Rupert Sparkling Wine Cellar, La Garonne, Franschhoek.

AREA OF ORIGIN: The Chardonnay & Pinot noir grapes were sourced from our Altima farm in Elandskloof.

VINEYARDS: The Altima vineyards (Elandskloof) which make up this blend of Pinot noir and Chardonnay have the following soils:

Altima (Elandskloof) vineyards which make up the biggest part of the non- vintage blend soils for the Chardonnay and the Pinot noir. The following facts need to be mentioned:

Most of the soils in the valley which are suitable for farming are situated on steep slopes. Quartz sandstone, which belongs to the Table Mountain Sandstone group, appears against the higher- lying mountains. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These soils usually have dark brown topsoil with a yellow- brown structure and less sandstone subsoil. They tend to have a high water- retention capacity, are high in organic matter and usually have no chemical limitation, resulting in vigorous growth. Lower in the valley and along the rivers are dark alluvial soils which also deliver very healthy growth.



These soils are not suitable for wine grape production due to growth being too vigorous, coupled with a high risk of rot. The Pinot noir vineyards trellising system is unique. The vineyards are the only Pinot noir vineyards in SA at a very high altitude using the posted vine method (stok-by-paaltjie). The Chardonnay vineyards trellising system is vertical shoot positioning.

CELLAR TREATMENT: The Chardonnay and Pinot noir were picked at ± 19 Balling and were whole -bunch pressed together. This is a unique method - as there are only 2 cellars worldwide using this method. Only the highest quality juice (tête de cuvée) was settled overnight for fermentation in stainless steel tanks at 14-16°C. The fermented portions were selected for finesse and elegance. Secondary bottle fermentation followed and the wine remained on the lees for 24 months (2 years) before disgorgement. After disgorgement the wine was left for 5 months on the cork before shipment. The disgorgement line is world class and unique as it has all the riddling, disgorging, bottling and labelling in the same building.

TASTING NOTES: Enticing pale salmon hue. Vivacious lime/lemon edge to cranberry- and red fruit aromas. In the mouth the entry is crisp and vibrant with lively peach-, pomegranate- and cranberry flavour. The palate is focussed, structured and taut with lovely dryness and elegance. The wine finishes with a leesy, creamy tail but remains precise to the end.



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