

L'Ormarins



BLANC DE BLANCS

FERMENTE EN BOUTEILLE

L'Ormarins Blanc de Blancs

VINTAGE:	2013
VARIETAL:	Chardonnay
AVERAGE TEMPERATURE:	16.6°C
RAINFALL:	1040.2mm
ORIGIN OF FRUIT:	Altima & Rooderust
SOIL TYPE:	Decomposed Shale (Greywacke and Quartz), Decomposed granite and clay
YIELD:	8 ton/ha
HARVESTING BEGAN:	23 January 2013
HARVESTING ENDED:	25 February 2013

WINEMAKING: 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 'cuvée' takes place after 12 weeks and the wine is then protein- and cold-stabilised.

The 'cuvée' 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.

TASTING NOTES: 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.

