

L'Ormarins



BRUT CLASSIQUE
FERMENTÉ EN BOUTEILLE

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

VARIETY: 66% Chardonnay/ 34% Pinot Noir

VINTAGE: NV (Non-Vintage)

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

AREA OF ORIGIN: The Chardonnay grapes were sourced from Altima in Elandsloof, Rooderust vineyards in Darling and selected vineyards in Robertson. The Pinot Noir grapes were selected from Altima in Elandsloof, Elgin, Darling and Robertson regions.

VINEYARDS: Altima (Elandsloof) vineyards which make up the biggest part of the non-vintage blend soils for the Chardonnay and the Pinot noir are the following:

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. These soils 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 vigorous 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 are unique as they are the only Pinot noir vineyards in SA at very high altitude using the posted vine method (stok by paaltjie).

The Chardonnay vineyards trellising system is vertical shoot positioning.

HARVEST DETAILS: Both varieties are handpicked. The grapes were harvested at ±19B.

CELLAR TREATMENT: The Chardonnay and Pinot Noir were whole-bunch pressed separately. Only the highest quality juice (tête de cuvee) was settled over night 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 for 24 months (2 years) on the lees before disgorgement. After disgorgement the wine was left for 5 months on the cork before shipment.

The disgorgement line is world class and unique in the world as it has all the riddling, disgorging, bottling and labelling all in the same building.

TASTING NOTES: Constant stream of fine bubbles. Appealing aroma of candied apple, citrus pith and light flinty, limestone nuance. Distinctly fruity white peach and apple entry. Good vibrancy and crisp crunch of acidity to balance the ripe fruitiness. Rounded, creamy, broad and textured in the mouth. Elegant and statuesque. Its long aftertaste finishes on a light lemon zest note.

