

L'Ormarins

FONDÉE



1694

BLANC DE BLANCS

VINTAGE: 2019

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

AVERAGE TEMPERATURE 16.3°C

RAINFALL: 607.8mm

HARVESTING BEGAN: 23 January 2019

HARVESTING ENDED: 07 February 2019

ORIGIN OF FRUIT: Elandskloof 85 % and Groenekloof 15%

SOIL TYPE: Decomposed sandstone and granite

YIELD: 6tons/ha

CULTIVAR: 100% Chardonnay

VINEYARDS: The 2019 vintage can be described as a two-part vintage, with the first half featuring favourable weather and good fruit analyses until the end of February and the second half being more challenging, with slower ripening due to cold and rainy weather in March. Good rainfall provided much-needed relief from the previous three years' severe drought; yet, warm intervals in winter and changing temperatures in spring resulted in smaller berries and uneven bunch development. High winds and cool growing conditions resulted in significantly lower yields in certain vineyards. Moderate temperatures in December and January delayed harvest slightly, but early heat waves in February and reduced yields caused these grapes to be harvested much sooner than usual.

WINEMAKING NOTES: The Chardonnay grapes are hand-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. Before blending, approximately 15% of the Blanc de Blanc is barrel-fermented and matured for 12 weeks. After that, the base wine is blended and filtered. The chardonnay is bottled for secondary fermentation, and the wines are kept at 13 to 15 degrees Celsius. The bottles are aged for four years on the lees, disgorged and matured for an additional 8 months before release.

TASTING NOTE: Vigorous and lively bubble with trademark string of pearls rising to the surface. Seaspray, lime zest, chalk and subtler aromas of orange peel is present on the nose. The palate is energetic and tangy with abundant crunchy green apple and lime zip on entry. That vivacity is then tempered and smoothed as the wine morphs into a rich but restrained mouthful of creamy citrus and gentle biscuit from its time on lees. Refined and elegant, it lingers on the aftertaste but never loses its lively youthfulness and seamless integration of fruit, lees and bright acidity.

Alc: 12.5% • TA 9.3g/l • pH: 3.02 • RS: 8.2g/l



www.lormarinswines.com

