

L'Ormarins

FONDÉE



1694

PRIVATE CUVÉE

VINTAGE: 2016

AVERAGE TEMPERATURE: 16.2°C

RAINFALL: 867.5mm

HARVESTING BEGAN: 4 February 2016

HARVESTING ENDED: 12 February 2016

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed sandstone

YIELD: 8.9ton/ha

CULTIVAR: Chardonnay 92 % Pinot Noir 8%

VINEYARDS: Altima Estate is located in Elandskloof, a 5 km-wide isolated valley north of Villiersdorp, surrounded by a mountain range rising 1km above the valley floor. The valley's steep topography, combined with the overshadowing mountains, results in a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group appears against the higher-lying mountains. The main soil type found on the farm is good decomposed shale from the Malmesbury group. This unique site produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential.

WINEMAKING NOTES: Produced at Franschhoek's Anthonij Rupert Cap Classique Cellar, La Garonne. The grapes are hand-picked and whole-bunch pressed. The best juice (Tête de Cuvée) from Chardonnay and Pinot Noir was settled overnight before being racked off the lees and fermented. Only the finest fermented base wine, distinguished by finesse and elegance, was selected. After secondary bottle fermentation, the wine was aged for an additional 89 months on the lees before being disgorged. The wine remained under cork for 6 months after disgorgement before being released.

TASTING NOTES: Arresting bead of fine but vigorous bubbles that burst to the surface, carrying with it shy but complex aromas of citrus leaf, baked tarte tatin and a hint of lily-of-the-valley. Its diamond-bright, lemon-gold hue belies its vintage and time in bottle. Flavours of crunchy, tart, crisp green apple mingle with a kelpy, somewhat saline maritime note initially before becoming altogether richer, with baked bread, sesame cracker and even a roasted nut element becoming apparent. Complex and sophisticated with a superb balance of thrilling acid freshness and succulence with the fuller, creamy lees elements as well as retaining its vivid fruit expression. Poised, focussed, structured and long, it remains lively with citrus vibrance to the end.

Alc: 12.5% | TA 8.8g/ℓ | pH: 3.06 | RS: 5.2g/ℓ



www.lormarinswines.com

