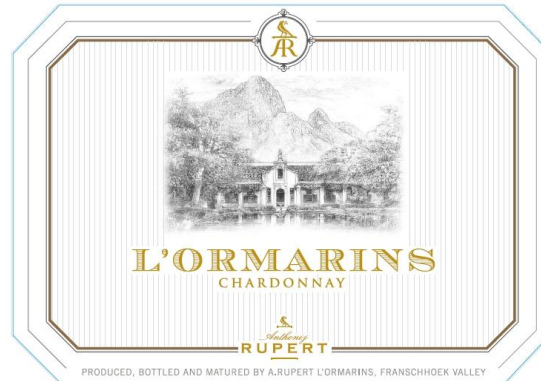




L'ORMARINS CHARDONNAY 2008



VINEYARDS

Grapes were hand picked from one producer with bush and trellised vines in the coastal region. These slightly smaller vineyards naturally produce a small crop that ripens in early February with compact golden berries. Any bunches on weaker shoots were dropped during the season and only bunches on the strongest shoots were left to ripen.

VINIFICATION

When the grapes arrive at the cellar, they are hand sorted and whole-bunch pressed, to minimise skin contact and tannin extraction. The juice was tank and barrel fermented in 500L French oak Barriques. 100% malolactic fermentation took place on all the batches. The wine was aged just over eight months to preserve a balance of fruit and wood.

TASTING NOTES

Citrus, almond and nutty flavours are well underlined by eight months of wood-ageing in French oak. The wine is full bodied with a round and waxy mid pallet and flavours of citrus and lemon rind. It is enhanced by a good natural acid and integrated wood.

REMARKS

