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Anthonij Rupert L'Ormarins Brut Rosé 2013

Enticing pale salmon hue. Vivacious lime/lemon edge to cranberry- and red fruit aromas. In the mouth the entry is crisp and vibrant with lively peach-, pomegranate- and cranberry flavour. The palate is focused, structured and taut with lovely dryness and elegance. The wine finishes with a leesy, creamy tail but remains precise to the end.

Roast duck & cherry sauce



variety : Pinot Noir | 85% Pinot noir/ 15% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Elandskloof
analysis : **alc :** 12.04 % vol **rs :** 9.3 g/l **pH :** 3.18 **ta :** 6.6 g/l **va :** 0.24 g/l **so2 :** 81 mg/l **fso2 :** 33 mg/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now - will keep 2-5 years after release.

in the vineyard : Most of the soils suitable for farming in the Elandskloof valley are situated on steep slopes. The Altima vineyards which make up the biggest part of this blend of Pinot noir and Chardonnay have the following soils: Quartz sandstone, which belongs to the Table Mountain Sandstone group, is found on the higher-lying mountains. Good decomposed shale soils, from the Malmesbury group of soils, are predominant on the farm. These soils usually have dark brown topsoil, with a yellow-brown structure and less sandstone subsoil. They 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.

about the harvest: The Chardonnay and Pinot noir were picked at ± 19 Balling and were whole -bunch pressed together.

in the cellar : The Chardonnay and Pinot noir were picked at ± 19 Balling and were whole -bunch pressed together. This is a unique method - as there are only 2 cellars worldwide using this method. Only the highest quality juice (tête de cuvée) was settled overnight 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 on the lees for 24 months (2 years) before disgorgement. After disgorgement the wine was left for 5 months on the cork before shipment. The disgorgement line is world class and unique as it has all the riddling, disgorging, bottling and labelling in the same building.

Anthonij Rupert Wyne

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