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Anthonij Rupert L'Ormarins Brut Classique Rosé NV

Attractive delicate salmon pink hue in appearance.Delicious whiffs of charming raspberry and strawberry aromas vie with a peppery spice nuance on the nose. The palate is vivid with lively bubbles of bright red berries and a crisp acidity. Providing equilibrium are rich, creamy lees notes and toasted biscuit flavours from its secondary fermentation in bottle. Delightfully playful yet serious with good structure, length and a clean, focused finish.

Smoked or seared salmon



variety : Pinot Noir | 58% Pinot Noir, 42% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Franschhoek
analysis : **alc :** 12.32 % vol **rs :** 9.7 g/l **pH :** 3.30 **ta :** 7.0 g/l **va :** 0.27 g/l **so2 :** 84 mg/l **fso2 :** 25 mg/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ready to drink now, but will keep 2-4 years in the bottle.

in the vineyard : AVERAGE TEMP: 17.92°C
RAINFALL: 855,28mm
ORIGIN OF FRUIT: L'Ormarins (Franschhoek), Altima (Elandskloof) and Groenekloof (Darling), Robertson
SOIL TYPE: Decomposed granite (Oakleaf and Tukulu)
The Pinot noir vineyards at Altima (Elandskloof) have a unique trellising system and are the only Pinot Noir vineyards in South Africa at a very high altitude using the posted vine method (stok-by-paaltjie). Most of our other vines are trellised in the VSP (vertical shoot positioning) method. The Pinot noir vineyards at L'Ormarins are situated on moderate to steep slopes with an altitude ranging between 178-188m above sea level. The soils are mainly decomposed granite with alluvial sandy soils.The Chardonnay vineyards at Rooderust also consist of decomposed shale with a larger percentage of clay in the composition. This soil type belongs to the Oakleaf group of soils, and are calcareous with excellent draining and water-retention properties.

about the harvest: YIELD: 10 ton/ha
HARVEST DETAILS: Both varieties are handpicked early in the morning at 18 - 20 ° B

in the cellar : To ensure optimum freshness and fruit complexity, the grapes are received early in the morning and whole-bunch pressed. The free run and second press components are kept separate; the juice settled and inoculated and fermentation commences. After fermentation, the wine is settled and racked off the lees and the separate components blended together. The base wine is filtered and the wine is sweetened before bottling; preparing it for the second fermentation in the bottle. At bottling, the yeast is added to the sweetened base wine and stirred. The bottles are stored at a temperature of 13-15 degrees C for a long, slow secondary fermentation. The wines are tasted weekly to monitor how the fermentation progresses, until it is dry and fermentation is completed. The bottles are then kept for 2-4 years on the lees for further bottle maturation. During the disgorging process we add dosage (a mixture of base wine and sugar), and after disgorgement, the bottles are kept for about 3 months before being released into the market.

Anthonij Rupert Wyne
Franschhoek

021 874 9004
www.rupertwines.com