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Anthonij Rupert L'Ormarins Brut Classique NV

Elegant, fresh and lively - this wine is rich in minerality with hints of brioche, citrus and appley notes. Good vibrancy on the nose with perfumey notes balancing the ripe fruitiness and fresh lime character. The palate displays a crisp natural acidity, however rounded with a creamy texture and a long pleasant finish. An exquisite Methode Cap Classique!



variety : Chardonnay | 53% Chardonnay, 47% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Elandskloof
analysis : **alc :** 12.67 % vol **rs :** 9.7 g/l **pH :** 3.20 **ta :** 7.4 g/l **va :** 0.23 g/l **so2 :** 90 mg/l **fso2 :** 29 mg/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The Pinot noir vineyards at Altima (Elandskloof) are the only Pinot noir vineyards in South Africa at a very high altitude using the posted vine method (stok-by-paaltjie). 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 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 drainingn and water-retention properties.

in the cellar : 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. The base wine is filtered and the wine is sweetened before bottling; preparing it for the second fermentation. During bottling, the yeast is added to the sweetened base wine and stirred. A long, slow secondary fermentation commences with a further 2-4 years of bottle maturation on the lees. 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

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