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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.



variety : Pinot Noir | 60% Pinot Noir, 40% 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

in the vineyard : The Pinot Noir grapes are mainly from L'Ormarins (Franschhoek) and a smaller portion is sourced from Altima (Elandskloof), Darling and Robertson.
The Chardonnay grapes are sourced mainly from our Rooderust farm (Darling area) and a smaller portion from L'Ormarins (Franschhoek) and Robertson. 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 draining and water-retention properties.

about the harvest: Both varieties are handpicked early in the morning at 18-20 ° B.

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

Franschhoek

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