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Anthonij Rupert L'Ormarins Brut Rosé 2015

Eye-catching faint salmon pink hue. Bubbles rise in a consistent vigorous, lively stream. Gentle berry notes on the nose – strawberry and raspberry with a slight cream and biscuit nuance. The palate is vibrant and lively with crisp berry fruit flavours – raspberries and strawberries that are still a touch tart – but deliciously so. Lovely ruby grapefruit and lime zest flavour balancing the berries. The wine is rounded, fleshy and long with a zippy, well-defined finish.



variety : Pinot Noir | 76% Pinot noir, 24% 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

in the vineyard : The Altima (Elandskloof) vineyards which make up the biggest part of the vintage blend soils for the Chardonnay and the Pinot noir consist of Tukulu and decomposed shale (Greywacke). Most of the soils in the valley which are suitable for farming are situated on steep slopes. Quartz sandstone, which belongs to the Table Mountain Sandstone group, appears against the higher- lying mountains. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils 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 healthy growth. These soils are not suitable for wine grape production due to growth being too vigorous, coupled with a high risk of rot. The Pinot noir vineyards trellising system is unique. The vineyards are the only Pinot noir vineyards in SA at a very high altitude using the posted vine method (stok-by-paaltjie). The Chardonnay vineyards trellising system is vertical shoot positioning.

about the harvest: The Chardonnay and Pinot noir were picked at ± 19.5 Balling and were whole -bunch pressed together.

in the cellar : This is a unique method - as there are only 3 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 all the riddling, disgorging, bottling and labelling is done in the same building.

Anthonij Rupert Wyne

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