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Anthonij Rupert L'Ormarins Brut Rosé 2016

Coral partridge eye hue with fine, vigorous steam of bubbles. Cherry and strawberry mingle with baked bread and biscuit with a light whiff of candyfloss on the nose. The palate is crisp, fresh and lively with lovely acidity underpinning the red berry and citrus flavours. A creamy sourdough and subtly smoky tail reveals itself. Poised and balanced, the wine is well defined with a long, dry finish.



variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Elandskloof
analysis : **alc :** 12.5 % vol **rs :** 8.1 g/l **pH :** 3.23 **ta :** 7.6 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2022 Platter's - 5 Stars

in the vineyard : The Altima (Elandskloof) vineyards make up the biggest part of the vintage blend soils. Most of the soils in the valley which are suitable for farming are situated on steep slopes. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These tend to have a high water-retention capacity, are high in organic matter and usually have no chemical limitation, resulting in vigorous growth. 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 : Just two cellars in the world follow this method. Only the highest quality juice (tête de cuvee) 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 before disgorgement. After disgorgement, the wine was left for 5 months under cork before shipment. The world class Anthonij Rupert Méthode Cap Classique Cellar is especially unique, as it has all the riddling, disgorging, bottling and labelling facilities housed in the same building.

Anthonij Rupert Wyne

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