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Anthonij Rupert L'Ormarins Brut Rosé 2017

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 | 55% Pinot noir, 45% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Elandskloof
analysis : **alc :** 12.5 % vol **rs :** 7.8 g/l **pH :** 3.01 **ta :** 7.5 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The biggest part of this vintage blend hails from Altima vineyards, situated in Elandskloof where the best vineyard sites and soils are found on the steep slopes surrounding this picturesque valley. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These soils tend to have a high water- retention capacity and are high in organic matter, resulting in vigorous growth. The Chardonnay vineyards trellising system is vertical shoot positioning, whilst the Pinot Noir vineyards are trellised using the posted vine method.

about the harvest: Both the Chardonnay and Pinot Noir grapes were picked at ±19.5°Balling and then whole-bunch pressed together. Just two cellars in the world follow this method.

in the cellar : 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 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 extraordinary, as it has all the riddling, disgorging, bottling and labelling facilities housed in the same building.

Anthonij Rupert Wyne

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