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Anthonij Rupert L'Ormarins Private Cuvée 2014

Pale onion skin hue. Vigorous bead of fine, pristine bubbles and aromas of yeast with underlying red berries and stone fruit. Rounded by a subtle honeyed note.
The palate is announced with tangy and refreshing entry full of vivid lemon and marmalade flavour. The same toasty sourdough notes then broadens with a precise fantail of flavour as promised on the nose. It is complex and well defined, with nothing out of place – just sumptuous and elegant. Vibrant and fresh, yet creamy, rich and statuesque. Wonderfully lingering finish.

Poultry, fish, shellfish, oysters, sushi.



variety : Chardonnay | 66% Chardonnay, 34% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 13 % vol **rs :** 4.3 g/l **pH :** 3.12 **ta :** 7.8 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2023 Platter's Wine Guide - Cap Classique of the Year

ageing : This wine has a cellaring potential of 5 to 10 years.

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.

in the cellar : Produced in the Anthonij Rupert Cap Classique Cellar, La Garonne in Franschhoek. All of the grapes are handpicked and whole-bunch pressed. The best quality of juice (Tête de Cuvée) was settled overnight and then racked off its lees for fermentation. The best fermented base wine was selected for finesse and elegance. Secondary bottle fermentation followed and the wine was finally aged for an extended period on the lees of 72 months before disgorgement. After disgorgement, the wine was left for 6 months under cork before shipment. The world class Anthonij Rupert Méthode Cap Classique Cellar is extraodinary, as it has all the riddling, disgorging, bottling and labelling facilities housed in the same building.

Anthonij Rupert Wyne

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