

## Anthonij Rupert L'Ormarins Brut Rosé 2018

A string of fine pearl bubbles rises steadily and vigorously in the demure blush and partridge eye-coloured wine. Subtle strawberry, raspberry and cherry aromas are brushed with a light floral as well as a leesy, toasty note. Entry on the palate is crisp, fresh, and vibrantly zesty, with ruby grapefruit and lemon as well as understated red fruit notes. The lovely zip and intensity of the acidity are tempered by the broader, creamy lees and biscuit notes, along with a marmalade tang on the tail. A chalky grip adds body to the layered palate. Rewardingly long aftertaste.

This Cap Classique pairs well with veal, pork, and salmon.

**variety :** Chardonnay | 69% Chardonnay, 31% Pinot Noir

**winery :** Anthonij Rupert Wyne

**winemaker :** Zanie Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol   rs : 7.5 g/l   pH : 3.13   ta : 7.5 g/l

**type :** Cap\_Classique   **style :** Dry   **body :** Full   **taste :** Fruity

**pack :** Bottle   **size :** 750ml   **closure :** Cork

2023 Tim Atkin SA Special Report - 90 points

**ageing :** This Cap Classique has a cellaring potential of up to 8 years.

**about the harvest:** Chardonnay and Pinot Noir were picked at  $\pm 19.5^\circ$ Balling.

**in the cellar :** Chardonnay and Pinot Noir were picked at  $\pm 19.5^\circ$ Balling and whole-bunch pressed together. We are one of only three cellars in the world using this method, making it a fairly uncommon practise. Only the highest-quality juice (tête de cuvee) was settled overnight in stainless steel tanks at 14-16°C for fermentation. After the first fermentation, the best components were chosen for their finesse and elegance and blended before being bottled for secondary fermentation. During secondary bottle fermentation, the wine was aged on the lees for 24 months before disgorgement. The wine was left under cork for an additional 5 months after disgorgement before being released. The world-class Anthonij Rupert Méthode Cap Classique Cellar is particularly noteworthy because it houses all of the riddling, disgorging, bottling, and labelling facilities within one building.



### Anthonij Rupert Wyne

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