wine.co.za
easiest way to buy wine

Anthonij Rupert L'Ormarins Private Cuvée 2015

Pale lemon colour, bright and clear, with a hypnotic steady stream of vigorous, fine bubbles. The nose offers up subtle orange blossom with marmalade and oyster shell nuances mingling with baked sourdough bread. Vibrant, energetic fizz with grapefruit, lemon and lime vivacity in the mouth. A trace of salinity is present too, adding to the enjoyment of the crunchy zip and vitality. It then segues into a richer, creamier, genteel and silky smooth mouthful of lees, toast and baked bread tinged with a twist of citrus zest. The maritime notes of briny sea air and oyster shell are present too. Succulent and fresh but also taut, crisp and dry. Lovely tension and restraint but with power and generosity too. Seamless integration and marvelous refinement and persistence of flavour.

Poultry, fish, shellfish, oysters, sushi.



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 :** 5.6 g/l **pH :** 3.07 **ta :** 8.3 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2023 Tim Atkin SA Special Report - 93 points

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.

about the harvest: The grapes are all hand-picked.

in the cellar : Produced in Franschhoek's Anthonij Rupert Cap Classique Cellar, La Garonne. The grapes are all hand-picked and whole-bunch pressed. The best juice (Tête de Cuvée) from Chardonnay and Pinot Noir was settled overnight before being racked off its lees for fermentation. Only the finest fermented base wine, characterised by finesse and elegance, was chosen. Following secondary bottle fermentation, the wine was aged for an additional 88 months on the lees before disgorgement. The wine was left under cork for 6 months after disgorgement before being released.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com