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Anthonij Rupert L'Ormarins Brut Rosé 2019

Delicate blush or coral pink hue with lively stream of tiny, vigorous bubbles. Low key and subtle aromas of raspberry and strawberry mingle with a limestone/chalk note as well as green apple and citrus zest on the nose. The entry is lively and immediately engaging: bright, tangy and crisp and lemon vivacity. There's a lip-smacking fresh acidity which precedes a fantail of low-key red fruit, citrus zest, green apple and a light chalky/limestone and gravel dust note. Structured, precise and focussed but superbly succulent and refreshing, it bids a lengthy farewell with a gently creamy tail.

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



variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 7.8 g/l **pH :** 2.96 **ta :** 9.7 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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

The yield of the 2019 vintage was significantly higher than the yield of the previously harvested 2018 vintage, which had been subjected to severe drought for three consecutive years. The fluctuating weather conditions that occurred during the flowering and fruit set period in October was the cause of some uneven ripening. On the other hand, the moderate weather that occurred during the growing season resulted in robust growth and denser canopies. Excellent fruit with balanced acidity and outstanding flavours was produced as a result of the slightly cooler conditions that prevailed in the days leading up to harvest.

about the harvest: Chardonnay and Pinot Noir were picked at ±19.0°Balling.

in the cellar : Only the highest-quality juice (tête de cuvee) was settled overnight in stainless steel tanks at 10°C before being racked for fermentation. Following the initial fermentation, the best components were selected for their finesse and elegance and blended before being bottled for secondary fermentation. After secondary bottle fermentation, the wine was aged on the lees for 24 months before being disgorged. The wine was kept under cork for an additional 5 months after disgorgement before being released. The world-class Anthonij Rupert Méthode Cap Classique Cellar stands out because it houses all of the riddling, disgorging, bottling, and labelling facilities in a single facility.

Anthonij Rupert Wyne

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