

## Anthonij Rupert L'Ormarins Brut Rosé 2020

Palest blush pink hue with a lively "string of pearls" bubbles. Subtle cherry and raspberry aromas mingle with more prominent fresh sea breeze and oyster shell notes. Pink grapefruit tang with a hint of lemon zest are the first flavour impressions. Those make way for the briny sea breeze and oyster shell elements, along with a lime leaf and a chalky limestone mouthfeel. Overall, a complex mouthful with an understated red fruit nuance and a rich sourdough note from its time on the lees. Complex, cohesive and persistent.

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

**variety** : Chardonnay | 60% Pinot Noir , 40% Chardonnay  
**winery** : Anthonij Rupert Wyne  
**winemaker** : Zanie Viljoen  
**wine of origin** : Western Cape  
**analysis** : alc : 12.5 % vol rs : 8.0 g/l pH : 3.05 ta : 8.0 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 growing season in 2020 at Elandskloof was cool and moderate, providing ideal conditions for Cap Classique. Situated at a high altitude, the vineyards experienced fresh winds and cooler temperatures, which helped the grapes mature slowly and develop refined, complex flavours. This vintage had an earlier harvest due to early flowering and fruit set, resulting in grapes with vibrant acidity which is perfect for producing quality Cap Classique.

**about the harvest**: The Pinot Noir and Chardonnay grapes were hand-harvested and whole-bunch pressed at a ripeness of 18.5-19° Balling.

**in the cellar** : Only the finest free-run juice was selected, left to settle overnight, and then separated from the lees for fermentation. Once the base wine was meticulously blended, it was bottled for secondary fermentation. After the second fermentation in the bottle, the wine spent 36 months maturing on the lees before being disgorged. It was then allowed to rest under cork for an additional 3 months before release, ensuring optimal balance and complexity.



### Anthonij Rupert Wyne

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