

## Anthonij Rupert L'Ormarins Private Cuvée 2017

Fine, energetic bubbles. Trademark kelp and sea breeze with a trace of citrus zest and sourdough bread. Bright lemon sherbet freshness on the palate entry. Trademark light oyster and briny sea air notes buffer the energetic and lovely crisp citrus tang of acidity. Time on lees in the bottle then lends a rounded upwelling of rich, creamy, yeast flavours, along with the same sourdough from the nose. Structured, firm and dry with a purposeful and elegant complexity. Classic, rewarding and long.

**variety** : Chardonnay | 85% Chardonnay, 15% 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 : 2.99 ta : 8.3 g/l

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

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

Altima Estate is located in Elandsloof, a 5 km-wide isolated valley north of Villiersdorp, surrounded by a mountain range rising 1km above the valley floor. The valley's steep topography, combined with the overshadowing mountains, results in a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group appears against the higher-lying mountains. The main soil type found on the farm is good decomposed shale from the Malmesbury group. This unique site produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential.

**in the vineyard** : The 2017 vintage followed the second consecutive year of drought in the Cape, with low rainfall and warm conditions throughout winter and spring. Despite the ongoing dryness, vine health remained stable, with low disease pressure and naturally lower vigour. Cooler night temperatures during the growing season, along with the absence of major heatwaves in February, supported even ripening and preserved natural acidity, crucial for Cap Classique base wines. The dry conditions led to smaller berries and tighter bunches, concentrating flavour and structure. Yields were slightly above early expectations, with fruit showing freshness, purity, and strong acid balance. The 2017 Cap Classique's are marked by finesse and definition, offering vibrant citrus, green apple, and mineral notes with a fine, linear palate structure. A classical year for premium sparkling wine production.

**in the cellar** : Produced at Franschoek's Anthonij Rupert Cap Classique Cellar, La Garonne. The grapes are hand-picked and whole-bunch pressed. The best juice (Tête de Cuvée) from Chardonnay and Pinot Noir was settled overnight before being racked off the lees and fermented, 21% were barrel fermented and kept in barrel for 12 weeks. Only the finest fermented base wine, distinguished by finesse and elegance, was selected. After secondary bottle fermentation, the wine was aged for an additional 93 months on the lees before being disgorged. The wine remained under cork for 6 months after disgorgement before being released.



### Anthonij Rupert Wyne

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