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Anthonij Rupert L'Ormarins Blanc de Blancs 2020

Eye-catching stream of tiny, fine bubbles leads to a nose of lime leaf, sea breeze and a subtle undertone of florality, honey and dried apple rings. The vibrance of the crisp, fizzy lime and lemon sherbert tang is immediately apparent in the mouth, along with a grapefruit hint. Then a rich peacock's tail of toasty, creamy, honeyed oatmeal cookie flavours unfolds. It's full, rounded and textural but never loses its focus or taut tension because of the succulent acidity throughout. Beautifully composed, it is bright and fresh yet elegant, structured, genteel and rewardingly long.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 8.7 g/l **pH :** 3.12 **ta :** 8.7 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Most of the Chardonnay is sourced from our Altima Estate, located in Elandskloof, 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 along the higher-lying mountains. This unique site produces fruit with high natural acidity and low pH levels, which is perfect for Cap Classique. The 20% sourced from Groenekloof in Darling comes from old Chardonnay bush vines, adding more concentration and depth to the final blend.
The growing season was marked by favorable weather, supporting consistent flowering and an even fruit set. This ideal start led to higher yields and strong, healthy
canopies across the vineyards. The season's slow and steady ripening allowed the fruit
to develop beautifully, enhancing both flavor and balance. With a longer hang time on the vine, the grapes achieved exceptional depth and complexity, setting the stage for a vintage of remarkable quality and expression.

in the cellar : The Chardonnay grapes are hand-picked early in the morning to capture optimal freshness and then whole-bunch pressed. Free-run and press fractions are carefully separated to preserve quality. The juice is settled and inoculated with yeast to initiate fermentation, with around 10% of the Blanc de Blancs base undergoing barrel fermentation and aging for 12 weeks before blending. No malolactic fermentation is carried out to maintain crisp acidity. After the base wine has been blended, stabilized, and filtered, it is bottled for secondary fermentation, which takes around 6-8 weeks at a controlled temperature of 13-15°C. The wine then matures on the lees in the bottle for three to four years, adding depth and complexity. After disgorging, the wine rests for an additional three months before its final release.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com