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Anthonij Rupert L'Ormarins Brut Classique NV 2020

Vigorous fine bead with green apple, lemon, yeast and fresh sea breeze aromas. The palate echoes those aromatic notes with its crisp lemon freshness and green apple vibrance that is brushed with grapefruit and citrus zest. A gentle, creamier biscuit and toast note then develops. Elegant and well structured with good fruit, acidity and lees harmony. The finish is long, dry and crisply detailed.



variety : Chardonnay | 77% Chardonnay, 23% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 7.0 g/l **pH :** 3.23 **ta :** 6.8 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Higher rainfall helped the area recover from a difficult drought period. During the growing season, favourable climatic conditions result in early flowering and fruit set, resulting in an early harvest. The mild ripening conditions and healthy canopies produced superb fruit with excellent fruit flavours.

in the cellar : The grapes are picked early in the morning and whole-bunch pressed. The free run juice and press components are always kept separate. The juice is then settled and inoculated with yeast for fermentation. After fermentation, the wine is racked off the lees. The wine is then blended, and the second fermentation begins. Bottled wine is kept at 13C-15C for an even second fermentation. The wine is aged on its lees in the bottle for 2-3 years. We add dosage during the disgorging process, and the bottles are kept for about 3 months after disgorging before being released.

Anthonij Rupert Wyne

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