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Anthonij Rupert L'Ormarins Brut Classique Rosé NV

Coral pink hue with a vigorous stream of fine bubbles. Bold strawberry and red berry fruit on the nose. There's more of this in the mouth – with cherry, strawberry and bold red fruit on entry. The fresh, zesty lemon and citrus zip of acidity adds succulence to the mouthful. A broader creaminess then develops with signature toast and biscuit notes. Balanced and harmonious, the wine is well structured, long and complex but refreshing and vibrant throughout.



variety : Pinot Noir | 51% Pinot Noir, 49% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Franschhoek
analysis : **alc :** 12.5 % vol **rs :** 8.4 g/l **pH :** 3.25 **ta :** 6.9 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The biggest part of this vintage blend hails from Altima vineyards, situated in Elandskloof where the best vineyard sites and soils are found on the steep slopes surrounding this picturesque valley. Good decomposed shale soils, from the Malmesbury group of soils, are the predominant soils on the farm. These soils tend to have a high water-retention capacity and are high in organic matter, resulting in vigorous growth. The Chardonnay vineyards trellising system is vertical shoot positioning, whilst the Pinot Noir vineyards are trellised using the posted vine method.

in the cellar : The grapes are received early in the morning and whole-bunch pressed. The free run and second press components are kept separately; the juice settled and inoculated and fermentation commences. After fermentation, the wine is settled and racked off the lees. The base wine is filtered and adjusted in sweetness before bottling; preparing it for the second fermentation. During bottling, yeast is added to the sweetened base wine and stirred. A long, slow secondary fermentation commences with a further 2-4 years of bottle maturation on the lees. During the disgorging process we add the dosage (a mixture of base wine and sugar to slightly adjust the sweetness), and after disgorgement, the bottles are kept for about 3 months before being released into the market.

Anthonij Rupert Wyne

Franschhoek
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