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Anthonij Rupert L'Ormarins Blanc de Blancs 2022

The charm begins with the persistent "string of pearls" bubbles that rise to the surface, carrying with it aromas of vivid green apple, lime, a note of tarte tatin and honey. There's a hint of sea spray and chalky limestone too. Zingy, fresh and taut with lovely vivid acidity and energy. The flavour of crunchy Granny Smith apple, lime with a grapefruit zest note are instantly apparent before the crispness shape shifts into a rich, baked tarte tatin. Lovely contrast of energetic liveliness and zippy citrus effervescence with lingering creamy, caramel, brioche and pastry richness. Poised and rewarding. Fun and engaging all the way to its broad, long tail.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 6.8 g/l **pH :** 3.01 **ta :** 8.8 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

A cold, wet winter gave the vines good dormancy and healthy water levels ahead of the season. That cool, wet weather carried into spring, delaying bud break, flowering and fruit set, though all stages came through evenly. Canopy management was essential during the growing season to mitigate any disease pressure which the vineyard team managed very well. Cool early summer temperatures pushed ripening back further, leaving the vineyards in excellent condition for a late harvest. Warm weather then arrived in early January and held well into March, giving the grapes time to develop full flavour and ripen gradually, while the wine kept bright, fresh acidity. The result is an exceptional vintage, built to age with grace.

in the vineyard : VINTAGE: 2022
CELLAR: Produced in the Anthonij Rupert Sparkling Wine Cellar, Franschhoek.
AVERAGE TEMPERATURE 15.6°C
RAINFALL: 967.3mm
HARVESTING BEGAN: 23 February 2022
HARVESTING ENDED: 28 February 2022
ORIGIN OF FRUIT: Western Cape: Altima 87%, Rooderust 13%
SOIL TYPE: Decomposed sandstone and granit
YIELD: 6.5ton/ha

about the harvest: The Chardonnay grapes are hand-picked early in the morning to capture optimal freshness and then whole-bunch pressed.

in the cellar : Free-run and press fractions are carefully separated to preserve quality. The juice is settled and inoculated with yeast to initiate fermentation, with around 3% 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 four years, adding depth and complexity. After disgorging, the wine rests for an additional three months before its final release.

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