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Anthonij Rupert L'Ormarins Brut Classique NV

Clean, crisp lemon sherbet zest and biscuit nose. The palate follows the same track: vibrant, crisp, clean and tangy with bright freshness. Focused and poised with gentle but beguiling flavours of succulent lemon sherbet and understated trace of orange marmalade before a richer, rewarding, broad creamy toast, biscuit and brioche note from time on lees becomes apparent. Persistent dry tail.



variety : Chardonnay | 62% Chardonnay, 38% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 8.2 g/l **pH :** 3.23 **ta :** 7.2 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

While the warm season led to lighter harvest in many areas, much-needed rains in December refreshed the vineyards and set them up for healthy ripening. Conditions for most of the season were excellent, delivering fruit of both concentration and balance. For sparkling wines, the vintage was particularly well suited: smaller berries with naturally bright acidity and fresh aromatics produced outstanding base wines with purity and fine structure. Overall, these conditions promises expressive, elegant, and age-worthy Cap Classique.

in the vineyard : AVERAGE TEMPERATURE:17.6°C
RAINFALL: 663.5mm
HARVESTING BEGAN: 6 January 2023
HARVESTING ENDED: 19 February 2023
ORIGIN OF FRUIT: Western Cape
SOIL TYPE: Decomposed granite and sandstone
YIELD: 10.6 tons/ha

about the harvest: Grapes were hand-picked and whole-bunch pressed.

in the cellar : The free run and press fractions are kept separately; the juice is settled and inoculated, and fermentation begins. After fermentation, the wine is racked from its lees. Prior to the second fermentation, the base wine is made stable and filtered ready for bottling. During bottling, a small portion of “liqueur de tirage” is added. This is a mixture of wine, sugar and yeast which is mixed into the base wine and stirred. A long, slow secondary fermentation begins and can take up to 8 weeks. Then followed by another two years of lees-maturing in the bottle. During the disgorgement process, we add the dosage (a mixture of base wine and sugar to slightly adjust the sweetness), and the bottles are stored on cork for about 3 months before being released to the market.

Anthonij Rupert Wyne

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