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Anthonij Rupert L'Ormarins Brut Rosé NV

Pale salmon hue, with generous bouquet of lime cordial, oyster shell, fresh sea breeze and apple. Tang of crunchy, crisp green apple and raspberry, vivacious and bright, are immediately apparent on the palate. Lively fizz and energy of the mousse lends additional appeal. Lime marmalade and citrus zest appear before a fantail of toasty brioche, sourdough and creamy lees unfurls. Poised, focussed, dry and cohesive to the end.

This Cap Classique pairs well with veal, pork, and salmon.



variety : Chardonnay | 65% Pinot Noir , 35% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 8.2 g/l **pH :** 3.11 **ta :** 7.4 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This Cap Classique has a cellaring potential of up to 8 years.

The harvest began after a warm, dry winter that encouraged slightly earlier and even budding. 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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