


# Anthonij Rupert L'Ormarins Brut Classique N/V

SINCE 2007
CAPREO
FINE WINES & SPIRITS

- **Brilliant golden color & fine mousse**
- **Aromas of peach, apple & lemon**
- **Traditional bottle fermentation from Chardonnay & Pinot Noir**

## WINE IN DETAIL

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|---|---|
| **Article-No.** | ANT-210000 |
| **Winery** | Anthonij Rupert |
| **Grape Variety** | Pinot Noir Chardonnay |
| **Bottle Top** | Cork |
| **Appellation** | Western Cape |
| **Filling quantity** | 0,75 l |
| **Alcohol Strength** | 12,5 % Vol. |
| **Acidity** | 5,7 g/l |
| **Residual Sugar** | 2,2 g/l |
| **In the Cellar** | Underwent the second fermentation and matured on the lees for 24 months. |
| **Serve at** | 6-8 °C |
| **Best Before** | 2029 |
| **Allergen** | "Contains Sulphite" |
| **Producer** | Anthonij Rupert, R45 Wine Route, 7690 Groot Drakenstein, South Africa |
| **Importer** | CAPREO GmbH- Gildeweg 10- 46562 Voerde- Germany |
| **Food Business Operator** | CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany |

## AWARDS

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| **Jg. 2026** | 4 John Platter Stars, Old Mutual Trophy Bronze, Tim Atkin 89 Points |

## GOES WITH

