



# Anthonij Rupert L'Ormarins Private Cuvée 2016



- Perfect for very special occasions
- Fine-pearled, refined and elegant
- Well balanced with fruity notes

## WINE IN DETAIL

<b>Article-No.</b>	ANT-072016
<b>Vintage</b>	2016
<b>Winery</b>	Anthonij Rupert
<b>Grape Variety</b>	Pinot Noir Chardonnay
<b>Bottle Top</b>	Cork
<b>Appellation</b>	Elandskloof
<b>Filling quantity</b>	0,75 l
<b>Alcohol Strength</b>	12,5 % Vol.
<b>Acidity</b>	8,8 g/l
<b>Residual Sugar</b>	5,2 g/l
<b>In the Cellar</b>	Underwent the second fermentation in the bottle and was left on the lees for 89 months.
<b>Serve at</b>	6-8 °C
<b>Best Before</b>	2030
<b>Allergen</b>	"Contains Sulphite"
<b>Producer</b>	Anthonij Rupert, R45 Wine Route, 7690 Groot Drakenstein, South Africa
<b>Importer</b>	CAPREO GmbH- Gildeweg 10- 46562 Voerde- Germany
<b>Food Business Operator</b>	CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany

## AWARDS

**Jg. 2014** 5 John Platter Stars, Tim Atkin 92 Points

## GOES WITH

