

New international MCC plant for L'Ormarins

L'Ormarins wine estate, a brand within the Anthonij Rupert Wyne portfolio, has installed South Africa's most advanced technology for the production of Méthode Cap Classique (MCC), which places the brand at the head of local MCC production.

The first of its kind in South Africa, the Italian and French designed and produced machinery now allows for the complete in-house handling of production, where previously part of it was outsourced and a substantial increase in the production of MCC and still wines. More importantly however, the machinery makes use of the highest level of engineering. New, fully automatic riddling machines have also been installed.

"The installation allows us to achieve a level of consistency and quality for the brand going forward into the future that rivals the best in the world," says Anthonij Rupert Wyne MD, Gary Baumgarten.

In addition to greater speed, consistency and efficiency, the advantages of the new facility are:

- A yeasting tank with new stirring technology that ensures the even distribution of yeast cells until the last drop in the tank:
- New jetting technology eliminates irregular oxidation during corking;
- · A dramatic reduction in faults associated with labelling, corking, etc;
- A modular design that allows for further expansion;
- The highest standards in hygiene and safety;
- · Advanced climate control; and
- · Accommodates varied bottle shapes and sizes.

The new 450 m² facility was first conceived by the late Anthonij Rupert, who just before his death dedicated much of his time to creating the perfect MCC for L'Ormarins. This installation is the completion of his dreams. The acquisition in February 2011 of land adjoining L'Ormarins heralded a new phase in the long history of Anthonij Rupert Wyne. This included the addition last year of a multi-level tasting room, antipasto bar and gourmet emporium to showcase the Terra del Capo range and the new Anthonij Rupert tasting room. This also brought the MCC facility back into focus.

A plan was drawn up and visits by the executive team to the world's best Champagne producers in France. The machinery, provided by industry leaders Columbit and Perrier, arrived in July 2013 along with specialists to oversee the installation and commissioning.

Bellingham cellar to produce still white, base MCC

The MCC production facility will be used during second fermentation phase, with the old white wine cellar at Bellingham now becoming a dedicated specialised producer of still white and MCC base wine. In addition to handling MCCs, the new line will accommodate the estate's overflow white production requirements too. Services will be rendered to the industry on request only.

The new facilities, which include a laboratory for continuous sample monitoring, have also created nine permanent positions for staff members that were previously temporary contractors.

An expanded range of MCCs is on the cards because of the installation. Currently the farm only produces the L'Ormarins Brut Classique.

There are five ranges in the Anthonij Rupert Wyne portfolio, of which Anthonij Rupert is the flagship. L'Ormarins is the home its MCC wine; Terra Del Capo houses its Italian varietals; Protea, designed for earlier enjoyment and Cape of Good Hope, an exciting range made from some of the oldest South African vines.

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