

## Cape of Good Hope Van Lill & Visser Chenin Blanc 2012

Exotic spices of cinnamon and clove gently overlay a floral delicacy and stone fruit vibrancy.

A rich, full-flavoured and powerful mouthful in which the fruit speaks loudest. Rounded and rich with bold fruit mix flavours – dried citrus peel and sultana with fleshy peaches and sundried pineapple. Adding a counterbalance is taut acidity, creamy, leesy texture and restrained oak and vanilla notes. Lovely minerality. It's powerful but elegant and sophisticated with wonderful body and length of flavour.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Anthonij Rupert Wyne

**winemaker** : Neil Patterson

**wine of origin** : Citrusdal Mountains

**analysis** : alc : 13 % vol pH : 3.22

**type** : White **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

90 Points - Wine Spectator.

### in the vineyard : VINTAGE NOTES:

Basie van Lill of Arbeidsend and Jozua Visser of Oudam have owned and worked these vineyards for decades. The vines share space with fynbos and Rooibos tea bushes while sheep also graze the land. Planted in 1964, the vines are on either red sand or clay on the Skurfborg mountain, surrounded by fynbos.

The area's height above sea level, naturally low rainfall and treasury of old vines that don't have the benefit of irrigation results in intense and balanced wines. The hot days are tempered by refreshing cool nights due to the land's proximity to the Atlantic Ocean (Lamberts Bay). All of these factors, along with the age and balance of these bush vines, contribute to ripeness, intense fruit and wines with a high natural acidity.

AVERAGE TEMP: 25.1°C

RAINFALL: 522mm

SOIL TYPE: Sandloam

**about the harvest**: The grapes were hand-picked, beginning on 31 January 2012 and ending on 15 February 2012 with a yield of 3ton/ha

### in the cellar :

At the cellar, the bunches were cooled to below 14 degrees Celsius at the cellar. A meticulous hand selection followed before the grapes were whole bunch pressed.

Fermentation took place in stainless steel and ended in large format, old French oak barrels. Ageing was determined by a taste for optimal balance, and after just over 10 months it was removed and bottled.



## Anthonij Rupert Wyne

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