

Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2012

Subtle aromas of citrus blossom and flowers dance with heavier nuances of vanilla toast and spice. There's immediate impact in the mouth: citrus – and lots of it! Orange, grapefruit and tangerine with tangy acidity – and then the vanilla, oak and creamy flavours come through subtly. Oodles of body but with silky elegance and restrained tautness. The oak maturation has been deftly handled with refinement the notable characteristic. On the tail there's a welcome dryness and a lingering aftertaste.

variety : Chardonnay | Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin :

analysis : alc : 13 % vol rs : . g/l pH : 3.21

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

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard :

Elandskloof is the most recently proclaimed ward within the Overberg district – and it's where these high altitude Chardonnay plantings can be found. The vines are located on the slopes of the Stettyn mountains outside Villiersdorp, at a height of between 700 and 900m above sea level. A combination of winter snowfalls, moderate summer temperatures and cool nights makes for grapes with freshness and length.

Average temperature: 15.5°C

Rainfall: 909.5mm

Soil type: Decomposed shale

about the harvest:

Harvesting began on 2 March 2012 and ended on the same day

in the cellar : In the cellar the grapes are cooled to below 14 degrees Celsius. Bunches were hand sorted and whole bunch pressed. Some of the fermentation took place in stainless steel and ended in large format, old 600L French oak barrels while the rest was fermented in old 1500L wooden tanks. Ageing was determined by a taste for optimal balance and after just over 11 months in wood and on the fine lees, it was removed and bottled.



Anthonij Rupert Wyne

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