

Cape of Good Hope Van Lill & Visser Chenin Blanc 2013

Appealing whiffs of gentle peach, nectarine and apricot with a hint of citrus.

Tangy stonefruit entry: cling peaches and apricot - with a muted background note of oak adding structure and breadth. Vibrant crunch of apple: tangy and deliciously fresh and zesty. Broad leesy mouthfeel - with some citrus zest present. A powerful wine that shows ample elegance, restraint and balance which rewards with a lingering flavourful finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Citrusdal Mountain

analysis : alc : 12.67 % vol rs : 1.5 g/l pH : 3.21 ta : 5.1 g/l va : 0.29 g/l so2 : 96 mg/l fso2 : 35 mg/l

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

pack : Bottle **size :** 750ml **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 Skurfberg 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 temperature: 23.4°C

Rainfall: 565.5mm

Origin of fruit: Citrusdal Mountain

Soil type: Sandloam

about the harvest: The grapes were hand-picked, beginning on 06 February 2013 and ending on 12 February 2013 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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