

Cape of Good Hope Laing Semillon 2012

The nose is intricate with waxy lemon rind, lanolin, crisp green apple and lemon grass to be found. Those same flavours make for a powerful, textured palate – thus a wine of substance. Lemon curd, sun-dried pineapple and mango richness with preserved lemon and spicy oak are apparent. Wood adds a definite structure and creaminess but there is sufficient acidity to balance it and add tension – which makes for a taut, lithe wine overall. Minerality too. Lovely long aftertaste.

variety : Semillon | 100% Semillon

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Citrusdal Mountain

analysis : alc : 13.81 % vol rs : 1.9 g/l pH : 3.20 ta : 5.0 g/l va : 0.49 g/l so2 : 73 mg/l fso2 : 16 mg/l

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

pack : Bottle **size** : 750ml **closure** : Cork

ageing : This is a wine that will age well.

in the vineyard :

Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurfberg Mountain overlooking the Atlantic Ocean. Laing has a deep understanding of this land, the vines, the weather, the animals and fynbos, – having walked these soils during harvest with his father, decades ago. The metre-tall bush vines have survived around 50 years of heat, red sand and a paucity of water and still generate grapes that produce intense, weighty wines with character in spades.

The vines, planted in 1956, are planted in red sand on clay, between wheat fields, apricot trees, rooibos tea bushes and fynbos. Its proximity to the ocean, the hot days with cool nights and the age of the bush vines all contribute to ripeness and naturally high acidity.

in the cellar : The grapes were taken into the cellar and cooled to below 14 degrees Celsius. Bunches were hand sorted and whole bunch pressed. Fermentation took place in stainless steel. After fermentation the Semillon was aged in very old 600L French oak barrels. Ageing was determined by a taste for optimal balance and at just under 12 months it was removed and bottled.



Anthonij Rupert Wyne

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