

Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2013

Peach and citrus leaf aromas underpinned by a toasty oak note. Bold, rich peach and lime flavours which vie with a tangy passion fruit and citrus zest element. Lovely breadth of flavour with a judicious dollop of oak adding structure and creaminess. Lovely balanced acidity. Nice mineral touch too. A wine with power but which is light on its feet, showing delicacy and finesse. Layered and long on the finish.

variety : Chardonnay | Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Elandskloof

analysis : alc : 13.16 % vol rs : 6.8 g/l pH : 3.15 ta : 6.7 g/l va : 0.45 g/l so2 : 130 mg/l fso2 : 42 mg/l

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

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

in the vineyard :

Elandskloof is the most recently proclaimed ward within the Overberg district – and this is 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: 1403mm

Soil type: Decomposed shale

about the harvest:

Harvesting began on 25/02/2013 and ended on the 25/02/2013

Yield: 8t/ha

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

Franschhoek

021 874 9004

www.rupertwines.com