

## Protea Chardonnay 2014

Peach and apricot aromas mingle with grapefruit and a light orange blossom overlay on the nose. The same stone fruit flavours of white peach and nectarine are immediately apparent on the light, tangy and crisp palate. Lovely medium palate weight with good breadth to it. A light lemon zest note vies with a rich, honeyed nuance on the long, balanced finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Anthonij Rupert Wyne

**winemaker :** Dawie Botha

**wine of origin :** Western Cape

**analysis :** alc : 13.82 % vol   rs : 1.6 g/l   pH : 3.41   ta : 5.3 g/l   va : 0.27 g/l   so2 :  
120 mg/l   fso2 : 38 mg/l

**type :** White   **style :** Dry   **body :** Medium   **wooded**

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

**in the vineyard :** The grapes originate from our Anthonij Rupert farm. These vineyards are on the old La Garonne farm. They are planted on a sand/clay/loam mix and the yield is about 10tons/ha.

Soil Type: Decomposed granite

Origin of Fruit: Franschhoek

Rainfall: 1140.8mm

**about the harvest:** Harvested by hand.

Average Temp: 19.98° C

Yield: 10ton/ha

Harvest began: 31/01/2014

Harvest Ended: 03/02/2014

**in the cellar :**

The grapes were de-stemmed, then pressed and fermented in 2 stainless steel tanks. One stainless steel tank contained some French oak blocks. This was later blended with the unwooded portion, contributing a vibrant, citrus freshness to the wine. After blending, the wine was kept on the fine lees for 5 months.



**Anthonij Rupert Wyne**

Franschhoek

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