

Protea Chardonnay 2015

Peach, nectarine and honeysuckle aromas mingle with rock melon and vanilla on the nose. The palate abounds with these same flavours and is well-rounded and balanced by a seamless acid. The smooth, rounded palate lingers in an elegant and long 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 : Early ripening conditions saw fruit of exceptional quality arriving at the cellar. Very cool growing conditions produced fruit with good flavour and high natural acidity. All the grapes were hand-picked during the early morning hours in order to preserve and capture the full flavour of the fruit. The majority of the fruit used to produce this wine originated in the Robertson region, with 2% coming from the very cool growing region of Elandsloof.

Average Temp: 28.6° C

Rainfall: Average of 260 mm per annum

Origin of Fruit: Robertson & Elandsloof

Soil Type: Red clay loam and Karoo-clay, decomposed granite

about the harvest: Yield: 10 ton/ha

Harvesting Began: 9/2/2015

Harvesting Ended: 9/2/2015

in the cellar : All fruit was de-stemmed and crushed before overnight settling. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. A small portion of the total blend was fermented with new French Oak to build complexity and structure. The wine spent a month on the lees, before being blended and bottled at the end of April.

Anthonij Rupert Wyne

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