

Anthonij Rupert Cape of Good Hope Chenin Blanc 2014

Toasty notes support the nectarine-, apricot and peach aromas on the bouquet. Complexity added by a preserved lemon nuance. Expressive but taut. The palate is rich, rounded and bold with the oak immediately apparent - but not overwhelming the ripe stone fruit elements of apricot, nectarine and peach which remain pure, and well delineated. Ample acidity to ensure crisp refreshment on this full-bodied wine. An intriguing naartjie/mandarin twist adds interest to this obviously serious wine. Elegant and earnest with along finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Citrusdal Mountain

analysis : alc : 13.87 % vol rs : 2.8 g/l pH : 3.20 ta : 6.5 g/l va : 0.54 g/l so2 :
140 mg/l fso2 : 38 mg/l

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

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

in the vineyard : Basie van Lill of Arbeidsend and Jozua Visser of Oudam have owned and worked these vineyards for decades. e 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. e area's height above sea level, naturally low rainfall and treasury of old vines that don't have the benet of irrigation, results in intense and balanced wines. e 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 Temp: 20.1° C

Rainfall: 410mm

about the harvest:

Grapes were hand-picked in small lug-boxes in the early morning and transported to the cellar in refrigerated trucks.

Harvesting Began: 11/02/2014

Harvesting Ended: 201/02/2014

in the cellar : A meticulous hand selection followed before the grapes were whole bunch pressed and fermented in both stainless steel and large format, older French oak barrels. e wine was aged for 7 months in barrels and regularly tasted for optimal balance of fruit and oak before being removed and bottled in October.

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