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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2015

Shy orange blossom bouquet with a whiff of spice too.Fresh, lively and zippy in the mouth with ample orange and citrus flavour cloaked with creamy vanilla oak. The flavours grow like a peacock fantail, starting off quite reserved and then revealing more depth and richness. Lovely harmonious integration of oak and fruit. Long and yet light and bright.

Roasted poultry - bbq fish with a citrus sauce dressing



variety : Chardonnay | Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 14.60 % vol **rs :** 3.1 g/l **pH :** 3.29 **ta :** 6.8 g/l **va :** 0.37 g/l **so2 :** 125 mg/l **fso2 :** 42 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3-5 years after release

in the vineyard : Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by a steep mountain range that rises 1km from the valley floor. e steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains, which together with the elevation of 600 to 900m equates to a very cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. Grapes are harvested much later than other sites in the Western Cape, with harvest usually starting in late February/early March.

about the harvest: AVERAGE TEMP: 15.75°C RAINFALL: 706mm HARVESTING BEGAN: 19/02/2015 HARVESTING ENDED: 19/02/2015 ORIGIN OF FRUIT: Elandskloof - Overberg SOIL TYPE: Predominantly decomposed Bokkeveld shale (Greywacke) and quartz sandstone YIELD: 8 ton/ha

in the cellar : Grapes were hand-picked into small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed before overnight settling in stainless steel tank. Fermentation by cultured yeast was started in tank before being transferred to 300ℓ French oak barrels for completion - 18% new, 26% 2nd fill, 7% 3rd fill and 19% 4th fill. The remaining 30% was unoaked. The wine spent 7 months on the lees without malolactic fermentation before being blended and bottled early in November

Anthonij Rupert Wyne

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