

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. The 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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