

Anthonij Rupert Jean Roi Cap Provincial Rosé NV

Instant appeal from the pale copper pink blush colour which continues with its alluring aromas of peach blossom and honeydew melon. The palate is vivacious with the immediate impact of bright, juicy melon, peach and nectarine flavour making itself felt. The acidity is refreshing and in harmony with the fruit, adding a lovely lemon zest twist to the mouthfeel. Rounded and full with good length, the wine finishes dry with a gentle hint of citrus peel at the end.

Prosciutto and Coppa with melon and figs

variety : Cinsaut | 70% Cinsault, 28% Grenache, 2% Shiraz

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Coastal Region

analysis : alc : 13.51 % vol rs : 3.4 g/l pH : 3.13 ta : 6.2 g/l va : 0.23 g/l so2 : 18 mg/l fso2 : 18 mg/l

type : Rose **style** : Dry **body** : Medium **taste** : Fruity

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

ageing : Drinks perfectly now, but will last 1 - 3 years in the bottle.

in the vineyard : Average Temperature: 23 - 28°C

Rainfall: 300 - 600mm

Extremely hot and dry conditions prevailed throughout the summer. The vines proved just how resistant they can be when rainfall levels were the lowest on record in almost 70 years. The dry persistent heat resulted in very early fruit ripening, and while acid levels were lower, the fruit flavours and concentration were superb.

about the harvest: The 2016 vintage is a blend of grapes from the coastal region, with Cinsaut from our Riebeeksrivier farm making up the bulk of the blend. The hot and dry conditions resulted in lower yields, smaller berries, lower acids and concentrated flavours.

Harvesting began: 29/01/2016

Harvesting ended: 19/02/2016

in the cellar : 2016 is our maiden release of this wine, which is made in the same dry style as the rosés found in Provence. Grapes were hand-picked between late January and mid-February. Upon arrival at the cellar, great care was taken to minimise the amount of colour extraction from the grapes, before settling and fermentation in stainless steel tanks using selected yeast cultures. The wine was blended and kept on the fine lees in stainless steel tanks for 9 months before being bottled in December.



Anthonij Rupert Wyne

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