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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2016



Inviting aromas of grapefruit, citrus and orange blossoms, tinged with honey and toast. The palate is rich, rounded and yet vibrantly alive with bright citrus flavours and oodles of orange blossom honey. Complex, elegant and statuesque with lovely restraint apparent in the supportive platform of oak. Creamy yet light and lively, the wine has a long aftertaste but a defined finish and good acidity.

Seared salmon served with a lemon dressing & flavoured mash potatoes.

variety : Chardonnay | Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 13.50 % vol **rs :** 2.9 g/l **pH :** 3.29 **ta :** 6.8 g/l **va :** 0.48 g/l **so2 :** 92 mg/l **fso2 :** 32 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: 15.5°C RAINFALL: 540.6mm HARVESTING BEGAN: 29/02/2016 HARVESTING ENDED: 29/02/2016 ORIGIN OF FRUIT: Elandskloof - Overberg SOIL TYPE: Predominantly decomposed 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 occurred in 300ℓ French oak barrels - 32% new, 23% 2nd and 14% 3rd fill. The remaining 31% was unoaked. The wine spent 8 months on the lees without malolactic fermentation before being blended and bottled early in December.

Anthonij Rupert Wyne

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