

Protea Chardonnay 2017

Whiffs of fresh pear, pineapple and rock melon, dominate this attractive tropical bouquet. Hints of zesty lime and nectarine add complexity and balance to the palate, while providing elegance and structure to the wine. The aftertaste is pleasantly refreshing yet soft and round with a lingering finish.

Roast Chicken OR Smoked Salmon

variety : Chardonnay | 100% Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 13.74 % vol rs : 2.8 g/l pH : 3.32 ta : 5.9 g/l va : 0.34 g/l so2 : 102 mg/l fso2 : 32 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Ready to enjoy now. Will keep 2-3 years.

in the vineyard : Early ripening conditions saw the first fruit arrive at the cellar mid-way through January. Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

about the harvest: AVERAGE SUMMER TEMP: 18.25°C RAINFALL: 515mm ORIGIN OF FRUIT: Robertson & Franschhoek SOIL TYPE: Red clay loam and clay Karoo, Decomposed granite YIELD: 10t/ha

in the cellar : Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was whole- bunch pressed and the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. A small portion of the total blend was fermented with new French Oak to add complexity and structure. The wine spent a month on the lees, before being blended and bottled in May. portion of the total blend was fermented with new French Oak to build complexity and structure. The wine spent a month on the lees, before being blended and bottled at the end of April.



Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com