

Anthonij Rupert Cape of Good Hope Riebeeksrivier Caroline 2015

Delicate orange blossom floral notes overlay more distinctive creamy citrus peel on the nose. Ripe honeyed peaches drenched in cream, but the palate is not big and bold. It's refined and elegant. A zesty lemon pith note keeps it fresh and lively. Delightful integration of oak and fruit, utterly seamless and harmonious. Serious, nuanced and layered with beautifully smooth mouthfeel and a prolonged, rewarding finish.

variety: Chenin Blanc | 40% Chenin Blanc, 26% Rousa=sanne, 20% Marsanne, 14% Viognier
winery: Anthonij Rupert Wyne
winemaker: Dawie Botha
wine of origin: Swartland

analysis: alc:.% vol rs:.g/l pH:. ta:.g/l type:White body:Full taste:Fragrant wooded pack:Bottle size:750ml closure:Cork

in the vineyard : The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The Marsanne (2012/11), Roussanne (2009) and Viognier (2009) vineyards are trellised in the typical échalas Rhône style ("stok by paaltjie"), while the Chenin blanc vineyard (1988) is bushvine.

about the harvest: AVERAGE TEMP: 17.6°C RAINFALL: 645.17mm HARVESTING: BLEND: Chenin blanc (40%) Roussanne (26%) Marsanne (20%) Viognier (14%) HARVEST: Chenin blanc: 30/01/2015 Viognier: 04/02/2015 Marsanne: 03/02/2015 Roussanne: 05/02/2015

ORIGIN OF FRUIT: Swartland SOIL TYPE: Decomposed Malmesbury Shale YIELD: 8ton/ha

in the cellar: The fruit was harvested by hand at optimal ripeness and transported to the cellar in small lug-boxes in refrigerated trucks. The grapes were whole-bunch pressed and the juice settled overnight before fermentation took place separately in both stainless steel tanks and French oak barrels. The wine spent 9 months on the lees in French oak (9% new) and stainless steel (58%) before being bottled in October.



Anthonij Rupert Wyne Franschhoek

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