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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2017



Subtle whiffs of orange blossom, lime zest, vanilla cream and a light biscuit note are apparent on both the nose and the palate. Flavours of rich, ripe orange cream are balanced by the zingy freshness of bright acidity and citrus zest notes while providing a supportive platform for the fruit flavours to dance elegantly and effortlessly upon, the creamy, nutty oak which is superbly integrated. A refined, balanced and poised wine which drinks well now but will reward patience in cellaring.

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

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 800m this equates to a very cool continental climate for the valley. Quartz sandstone which belongs to the Table Mountain Sandstone group appears against the higher- lying mountains. Good decomposed shale soils from the Malmesbury group are the main groups of soil that occur throughout the farm. The dark brown top soils with a yellow-brown sandstone subsoil have a high water-retaining capacity, are high in organic matter and usually have no chemical limitation , the latter which leads to vigorous growth. This unique site produces fruit with a high natural acidity and low pH levels which contribute to the ageing potential of the wine. The slow ripening period and the absence of heat waves during January and February produce grapes with upfront aromas that are harvested much later than other sites in the Western Cape.

about the harvest: AVERAGE TEMP: 15.5 °C AVERAGE RAINFALL: 550 mm AGE OF VINES: 2 blokke: 2003 en 2010 HARVESTING BEGAN: 20/02/2017 HARVESTING ENDED: 24/02/2017 CLONES: 95, 9 ROOTSTOCK: R110 ORIGIN OF FRUIT: Elandskloof - Overberg SOIL TYPE: Tukulu, Decomposed shale YIELD: 6.46 ton/ha

in the cellar : Two separate vineyards were hand-picked into small lug-boxes at optimal ripeness in the early morning and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed before overnight settling in stainless steel tanks 80% of the wine was fermented and matured for 8 months in 300ℓ French oak barrels - 40% new, 31% 2nd and 9% 3rd fill. The remaining 20% was unoaked. No malolactic fermentation occurred, and the wine was blended and bottled at the end of November 2017.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com