

Protea Chenin Blanc 2018

Tropical fruit notes of green melon, nectarine and apricot on the nose. There is more of the same when the wine hits the tongue – bright, lively and succulent with a subtle citrus pith and gravel element adding good contrast. It's tangy and fresh with a firm core and a defined, dry tail. An ideal summertime sipper.

Grilled fish

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Swartland

analysis : alc : 13.34 % vol rs : 3.6 g/l pH : 3.51 ta : 6.0 g/l va : 0.47 g/l so2 : 132 mg/l fso2 : 55 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

ageing : Ready to enjoy now.

in the vineyard : Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavours and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit that yields were significantly lower.

about the harvest: The grapes were hand-picked during the early morning hours at optimal ripeness and transported to the cellar in refrigerated trucks.

in the cellar : The fruit was both de-stemmed and whole- bunch pressed before the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 2 months on the lees in stainless steel tanks, before being blended and bottled.



Anthonij Rupert Wyne

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