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Anthonij Rupert Cape of Good Hope Laing Groendruif 2016



Stone fruit aromas tinged with a honeyed note and a light lanolin nuance. A textural wine with lovey interplay of stone fruit - nectarine and peach - with vibrant lemon zest brightness and then a tangible flinty feel below. Appealing freshness of acidity which is contrasted by a strcutured, full-body from subtle use of oak. The finish is long and rich with just the gentlest hint of wax.

Trout / salmon / rich seafood dishes

variety : Semillon | 100% Semillon
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Citrusdal Mountain
analysis : **alc :** 13.50 % vol **rs :** 3.0 g/l **pH :** 3.26 **ta :** 6.2 g/l **va :** 0.24 g/l **so2 :** 128 mg/l **fso2 :** 45 mg/l
type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 - 8 years after release

in the vineyard : Average Temperature: 19.1˚C
Rainfall: 398mm per annum
Henk Laing's farm, Trekpoort, is situated on a stretch of land between Lamberts Bay and Clanwilliam, on the Skurfberg Mountain overlooking the Atlantic Ocean. Laing has a deep understanding of this land, the vines, the weather, the animals and fynbos, – having walked these soils during harvest with his father, decades ago. The metre-tall bush vines have survived around 50 years of heat, red sand and a paucity of water and still generate grapes that produce intense, weighty wines with character in spades. The vines, planted in 1956, are planted in red sand on clay, between wheat fields, apricot trees, rooibos tea bushes and fynbos. Its proximity to the ocean, the hot days with cool nights and the age of the bush vines all contribute to ripeness and naturally high acidity. The 2015 season will go down as one of the earliest and best vintages in decades. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. Yields were slightly lower, and the smaller berries produced wines of exceptional flavour, balance and concentration.

about the harvest: Harvesting began: 27/01/2015
Harvesting ended: 27/01/2015
Origin of fruit (from which farm): Citrusdal Mountain
Soil Type: Sand/loam
Yield: 2.8 ton/ha

in the cellar : The grapes were taken into the cellar and cooled to below 14 degrees Celsius. Bunches were hand-sorted and whole-bunch pressed. Fermentation took place in stainless steel tanks. After fermentation the Semillon was aged in very old 600ℓ French oak barrels. The wine spent 6 months on the lees before being blended and bottled in September.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com