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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2019

Bold but refined nose of orange marmalade on freshly buttered toast. Complex and tempting. Rounded, ripe, full-bodied and creamy, the palate is elegance personified. The first impression is of kumquat or orange marmalade complemented by sumptuous vanilla. This wine presents a textured mouthful which is serious, refined, poised and rich. The restraint in both oaking and fruit ripeness is impressive and delivers great overall harmony.
Delightfully long finish which lingers long after the wine is gone.

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 :** 13.5 % vol **rs :** 4.7 g/l **pH :** 3.16 **ta :** 7.1 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 :** 0 **closure :** Cork

in the vineyard : Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by the surrounding 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 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 group of soil that occurs throughout the farm. 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 outstanding grapes with great structure and upfront aromas, and harvest is usually much later than other sites in the Western Cape.

about the harvest: Average Temp: 15.2°C
Average Rainfall: 779.2mm
Harvesting Began: 15/02/2019
Harvesting Ended: 22/02/2019
Origin Of Fruit: Elandskloof - Overberg
Soil Type: Tukulu, Decomposed shale
Yield: 6.5 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 and the juice allowed to settle overnight. A portion of the juice (25%) was fermented and matured in stainless steel and the balance in 300l French oak hogsheads (30% new) for 12 months. A portion of the wine underwent MLF before it was blended and bottled.

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