wine.co.za
easiest way to buy wine

Anthonij Rupert Cape of Good Hope Riebeeksrivier Caroline 2019

Good rainfall brought much needed relief from the severe drought experienced in the preceding 3 years. Warm periods during winter and fluctuating temperatures during spring resulted in smaller berries and some uneven bunch development. Gale force winds and cool growing conditions led to significantly lower yields, especially in the Chenin Blanc vineyards. Moderate temperatures during December and January delayed the onset of harvest slightly, but the lower yields and early heat waves in February resulted in a short and compact white wine vintage.



variety : Chenin Blanc | Marsanne (37%), Roussanne (37%),Chenin Blanc (20%), Viognier (6%)
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.35 **ta :** 5.2 g/l
type : White **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on South facing slopes at elevations of 350 – 400m above sea level. The oldest Chenin Blanc bushvines were planted in 1987, and an additional small parcel was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échalas trellised (vine trained on its own wooden stake).

about the harvest: Average Temp: 18.2°C
Rainfall: 514.8mm
Blend : Marsanne (37%), Roussanne (37%),Chenin Blanc (20%), Viognier (6%)
Harvest Began: 31/01/2019
Harvest Ended: 13/02/2019
Origin Of Fruit: Riebeeksrivier
Soil Type: Decomposed Shale & Clay

in the cellar : The individual parcels were picked at optimal ripeness and transported to the cellar in refrigerated trucks. Whole bunches were pressed and the juice settled overnight. Fermentation by indigenous and selected yeast occurred in stainless steel tanks (15%), older French oak foudre and 500l puncheons, with 80% of the wine completing malolactic fermentation. The wine was finally aged on its lees for 7 months before being blended and
bottled.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com