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Anthonij Rupert Cape of Good Hope Laing Groendruif 2021



Complex nose of fynbos, nettles and buchu. Distinctly herbaceous but not overpoweringly so; it's tempered by a twist of citrus zest with grapefruit being most prominent.

Trout, salmon, rich seafood dishes.

variety : Semillon | 100% Semillon
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Citrusdal Mountain
analysis : **alc :** 14 % vol **rs :** 2.7 g/l **pH :** 3.27 **ta :** 6.1 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

2023 Platter's Wine Guide - 5 Stars

The palate is zingy and alive in a thrilling way; zippy, lively, fresh with vivid grapefruit flavour but then a more considered leesy, citrus pith element is ushered in. The wine then becomes more serious and structured but remains beautifully etched and finely delineated. Complex and engaging with acidity, fruit and lees in perfect harmony. There is a touch of beeswax on the long tail which hints at greater complexity to come – given time. A wine that is good now but which will reward patience and careful cellaring.

in the vineyard : Average Temperature: 19.1˚C
Rainfall: 291mm per annum

Henk Laing's farm, Trekpoort, is situated on the Skurfberg Mountains near Clanwilliam. 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 planted in 1956 have survived 65 years of heat, and despite the scarcity of water, still generate grapes that produce intense, weighty wines with character in spades.

The vines 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.

about the harvest: Harvesting began: 20/01/2021
Harvesting ended: 20/01/2021
Origin of fruit (from which farm): Citrusdal Mountains
Soil Type: Coarse sand on clay subsoil, over decomposed sandstone bedrock.
Yield: 3.536 (1.6ton/ha)

in the cellar : The grapes were transported to the cellar in refrigerated trucks and cooled overnight. Bunches were hand-sorted and whole-bunch pressed the following day and the juice settled overnight. 50% of the juice was then racked into a stainless steel tank, and the other 50% into 2nd and 3rd fill French oak barrels where fermentation occurred spontaneously.

The wine spent 8 months on the lees without MLF (malolactic fermentation) before being blended and bottled.

Anthonij Rupert Wyne

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