

Anthonij Rupert Protea Chardonnay 2021

Gentle and appealing bouquet of peach and citrus. Those same flavours are found on the palate – again gentle but bright, vivacious and attractive. There is ample refreshment on offer with succulence and vivid acidity that continues as a medium-bodied but long after taste. Well balanced, light and charming for everyday enjoyment.

Roast chicken, smoked salmon

variety : Chardonnay | 100% Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.31 ta : 6.0 g/l va : 0.34 g/l so2 : 102 mg/l fso2 : 32 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 3 Stars

in the vineyard : "Late, slow and steady" would be the best way to describe the 2021 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in a delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. The usually hot month of February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavours and acidity. Overall an exceptional vintage which promises to deliver outstanding wines.

about the harvest:

Harvesting Began: 29/01/2021

Harvesting Ended: 08/02/2021

in the cellar : The fruit was whole- bunch pressed and the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. A small portion of this Chardonnay was fermented and matured in French Oak, before being blended with the rest and bottled.

Anthonij Rupert Wyne

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