

Anthonij Rupert Protea Chenin Blanc 2022

Appealing stonefruit aromas with a gentle lemon zest edge. The palate is appropriately fruity – with more nectarine, apricot, quince, and touch of ripe honeyed sweetness to balance the vibrant, fresh acidity. Succulent and refreshing with a tasty citrus pith note that lends texture. Long finish.

Grilled fish

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.43 ta : 5.3 g/l va : 0.47 g/l so2 : 132 mg/l fso2 : 55 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

2023 Platter's Wine Guide - 3.5 Stars

in the vineyard : Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was both de-stemmed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. After fermentation, the wine was allowed to spend time on the lees in order to build a full, well rounded palate before being blended and bottled.

about the harvest: AVERAGE TEMP: 17.2°C

RAINFALL: 762.60mm

HARVESTING BEGAN: 31/01/2022

HARVESTING ENDED: 03/03/2022

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite and shale

YIELD: 6.5ton/ha

in the cellar : The fruit was both de-stemmed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. After fermentation, the wine was allowed to spend time on the lees in order to build a full, well rounded palate before being blended and bottled.

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