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Anthonij Rupert Protea Sauvignon Blanc 2022

Instant appeal of citrus, stonefruit and granadilla aromas. That continues in the mouth with vivacious lemon and grapefruit flavours to go with
the more tropical nectarine and granadilla. Refreshing and juicy with bright acidity, the fruit counters that well and there's lovely body and mouthfeel to the wine. Rounded, rewarding and long lived.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Franschhoek
analysis : **alc :** 12.5 % vol **rs :** 2.3 g/l **pH :** 3.43 **ta :** 5.5 g/l **va :** 0.39 g/l **so2 :** 111 mg/l **fso2 :** 35 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 3 Stars

Another cold, wet winter resulting in good dormancy and water levels prior to the growing season. The cool, wet weather continued into spring
which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Very favourable conditions for mildew persisted during the growing season which added pressure to canopy management. Very cool conditions during the early summer period delayed ripening and ensured that the vineyards were in very good condition going into another late vintage. Early January saw the arrival of very hot temperatures which continued throughout the vintage well into March, allowing for good flavour development and ripening, with acid levels coming in lower than usual.

in the vineyard : VINTAGE: 2022
AVERAGE TEMP: 17.8°C
RAINFALL: 624.9mm
HARVESTING BEGAN: 26/01/2022
HARVESTING ENDED: 16/03/2022
ORIGIN OF FRUIT: Western Cape
SOIL TYPE: Decomposed Granite and shale
YIELD: 9t/ha

about the harvest: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was de-stemmed, crushed, and given overnight skin contact prior to being drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately by a selection of cultured yeast strains. After fermentation, the wine spent 2- 3 months on the lees in order to build a full, well-rounded palate before being blended and bottled.

Anthonij Rupert Wyne

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