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Anthonij Rupert Cape of Good Hope Laing Groendruif 2022

Bright pale yellow with a green tinge. Clean and refreshing aromas of grapefruit, lemon rind and lime on the nose, with enticing hints of pear, fennel and green pepper.



variety : Semillon | 93% Semillon, 7% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Citrusdal Mountain
analysis : **alc :** 12.5 % vol **rs :** 2.5 g/l **pH :** 3.44 **ta :** 5.9 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

The palate is delicate and refined, with flavours of grapefruit, lime and cucumber elegantly supported by a lively, mineral acidity and creamy texture. Distinct salinity and dry citrus pith flavours linger in a long, lip smacking tail. A complex, focused and precise wine which although already delightful, will reward with careful cellaring and age with distinction.

in the vineyard : Average Temperature: 18.6˚C
Rainfall: 307 mm

The late Henk Laing's farm, Trekpoort, is situated on the Skurfberg Mountains near Clanwilliam. Laing had 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 66 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 high natural acidity.

about the harvest: Harvesting began: 04/02/2022
Harvesting ended: 208/02/2022
Origin of fruit (from which farm): Citrusdal Mountains
Soil Type: Coarse sand on clay subsoil
Yield: 2,9 (1 T/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 was settled overnight. 60% of the juice was then racked into a stainless steel tank, and the remaining 40% into 2nd fill 500L French oak barrels where fermentation occurred spontaneously. The wine spent a final 6 months on the lees without malolactic fermentation before being blended and bottled.

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