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Anthonij Rupert Protea Rosé 2022

Abundant cherry and strawberry appeal add to the lightly floral and citrus nuanced nose.



variety : Mourvedre | Mourvèdre (67%), Grenache (15%), Carignan (5%) Ugni Blanc (5%) Cinsault (4%), Malbec (3%), Shiraz (1%)
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Coastal Region
analysis : **alc :** 13 % vol **rs :** 2.3 g/l **pH :** 3.11 **ta :** 5.3 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Intense flavours of raspberry, cherry and strawberries presents on the palate. Lively, succulent and fresh but with a gentle and well-rounded body. As with the nose, there's a light citrus – pink grapefruit – nuance which adds to the overall appeal. Lovely long lingering tail.

in the vineyard : AVERAGE TEMP: 17.2°C
RAINFALL: 642.1mm
HARVESTING BEGAN: 04/02/2022
HARVESTING ENDED: 15/03/2022
ORIGIN OF FRUIT: Coastal
SOIL TYPE: Decomposed granite & shale
YIELD: 12t/ha

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 emphasis to careful 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.

about the harvest: Each vineyard was harvested separately by hand in the cool early morning hours to capture the freshest flavours.

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 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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