

Anthonij Rupert Terra del Capo Pinot Grigio 2023

Light yet appealing subtle lemon leaf nuance to a bouquet of stone fruit and nectarine. Vivacious and lively palate which offers up vivid nectarine flavour along with a tangy yet crisp citrus element. Refreshing and succulent with good body and length. Perfect for balmy and hot summer days.

variety : Pinot Gris | 100% Pinot Grigio

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.0 g/l pH : 3.15 ta : 5.8 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

“Late, slow and steady” would be the best way to describe the 2023 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 delayed but 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. An exceptional vintage which promises to deliver outstanding wines.

in the vineyard : Pinot Grigio was first brought to South Africa by the late Anthonij Rupert, and it is now cultivated in several of the Cape's wine regions. The Terra del Capo Pinot Grigio is a blend of grapes from three different wards in the Western Cape, namely Franschoek, Groenekloof and Elandskloof - each contributing its own individual character ranging from fresh citrus and apple to riper stone fruit flavours.

about the harvest:

Grapes were handpicked and transported to the cellar where they were whole-bunch pressed immediately to minimize colour extraction from this characteristically blue/grey grape.

in the cellar : Grapes were handpicked and transported to the cellar.

The whole-bunch grapes were pressed immediately to minimise colour extraction from this blue/grey grape. Following overnight settling, the juice was racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks before a selection of the best free-run parcels were blended and bottled.



Anthonij Rupert Wyne

Franschoek

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