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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2022

Vanilla spice, lemon cream biscuits and a bright citrus tang can be found on the nose.
That same citrus vivacity – in the form of Seville and blood orange flavours – are apparent on the palate. Deliciously succulent and juicy but with the most polished and beautifully knit oak frame adding body and weight on the palate. Harmonious, polished and svelte, the mouthful is a mélange of citrus, vanilla, cream and a light dusting of spice which is so tasty and appealing, all the way to its long, defined finish.

Seared salmon served with lemon dressing.



variety : Chardonnay | Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 13.5 % vol **rs :** 3.5 g/l **pH :** 3.2 **ta :** 7.2 g/l **va :** 0.48 g/l **so2 :** 92 mg/l **fso2 :** 32 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by the surrounding mountain range that rises 1km from the valley floor. The steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains, which together with the elevation of 600 to 800m equates to a very cool continental climate for the valley. Quartz sandstone which belongs to the Table Mountain Sandstone group appears against the higher- lying mountains. Good decomposed shale soils from the Malmesbury group are the main group of soil that occurs throughout the farm. This unique site produces fruit with a high natural acidity and low pH levels which contribute to the ageing potential of the wine. The slow ripening period and the absence of heat waves during January and February produce outstanding grapes with great structure and upfront aromas, and harvest is usually much later than other sites in the Western Cape.

in the cellar : Four separate vineyards were hand-picked into small lug-boxes at optimal ripeness in the early morning and transported to the cellar in refrigerated trucks.
The fruit was whole-bunch pressed and the juice allowed to settle overnight without the use of enzymes, before racking the following day into stainless steel tanks (20%) and French oak barrels (25% new) where spontaneous alcoholic fermentation occurred. The wine was matured for 11 months on the lees, with a portion (15%) undergoing malolactic fermentation (MLF) during that time, before it was blended and bottled.

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