

Anthonij Rupert Protea Chardonnay 2023

Light citrus, stone fruit and a gentle peach aroma on the nose. The palate continues that subtlety with enticing ripe orange and stone fruit flavours.

Roast Chicken Or Smoked Salmon

variety : Chardonnay | 100% Chardonnay

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.9 g/l pH : 3.28 ta : 5.2 g/l va : 0.34 g/l so2 : 102 mg/l fso2 : 32 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

It is succulent and appealing courtesy of lively, fresh acidity. A richer, broader lees note then unfurls but overall it remains vivid and dynamic. A wine ideal for summertime enjoyment.

in the vineyard : Another cold, wet winter resulting in good dormancy and water levels prior to the growing season. Cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Favourable conditions for mildew persisted during the growing season which added pressure to canopy management. 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 cellar : The fruit was whole bunch pressed and the juice settled overnight. All parcels were kept separately and racked into fermentation with a selected yeast culture. A small portion of the wine was fermented and matured in older French oak barrels for 5 months to build complexity and texture, before being blended and bottled.



Anthonij Rupert Wyne

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