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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2023



Gentle appeal of lemon cream, butterscotch, chamomile and oatmeal with a light floral nuance on the nose. Citrus vivacity – lime and lemon – is immediately apparent in the mouth. The wine morphs effortlessly and seamlessly into a rich and creamy macadamia-toned multi-layered mouthful. The vivid acid is beautifully juxtaposed with the integrated oak which, in turn, doesn't dominate the gently ripe fruit. Complex, structured, fresh and succulent while also broad and long. This is superbly poised, offering immediate drinking pleasure as well as the ability to age with distinction. Elegant and confident throughout. Delightful.

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 :** 750ml **closure :** Cork

2024 Prescient Chardonnay Report - 96 Points

A warm and dry winter preceded the 2023 harvest, with fairly even budding starting slightly earlier than the previous year. Warm conditions persisted throughout the growing season, resulting in an overall lighter crop in most regions. Heavy rains early in December provided much relief and ensured that the vines were in good condition prior to harvest. For the majority of the season, the conditions were ideal, and the fruit quality was exceptional. Unusually heavy and continuous rainfall in March posed some challenges for later-ripening regions and varietals. Overall, a high-quality vintage promises to produce some outstanding wines.

in the vineyard : Altima Estate is located in Elandskloof, a 5 km-wide isolated valley north of Villiersdorp, surrounded by a mountain range rising 1km above the valley floor. The v alley's steep topography, combined with t he overshadowing mountains, results i n a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group appears against the higher-lying mountains. The main soil type found on the farm is good decomposed shale from the Malmesbury group. This unique site produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential. The slow ripening period and lack of heat waves in January and February result in outstanding grapes with great structure and upfront aromas, and harvest is typically much later than at other sites in the Western Cape.

in the cellar : Four different vineyards w ere h and-picked into s mall lug-boxes at optimum ripeness and transported to the cellar in refrigerated trucks. The fruit was whole- bunch pressed, and the juice was allowed to settle overnight without the use of enzymes. The juice was then transferred to 3 00l French oak barrels (24% new) and spontaneously fermented. The wine was aged for 10 months on the gross lees, with 30% of the total volume undergoing malolactic fermentation during this time, before being blended and bottled.

Anthonij Rupert Wyne

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