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Anthonij Rupert Cape of Good Hope Riebeeksrivier Caroline 2021

Appealing spice, roasted stone fruit and hint of citrus on the nose. In the mouth it is fresh, zesty, bright and lively, packed with
succulent stone fruit: nectarine, peach and apricot. A subtle grapefruit tang and broad lees element adds an extra dimension to the elegant, structured palate. Cohesive and refined, the wine is poised with a wonderfully long yet refreshing tail.



variety : Blend - White | 38% Marsanne, 20% Roussanne, 18% Chenin blanc,17% Piquepoul Blanc, 7% Viognier
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc :** 13.5 % vol **rs :** 3.6 g/l **pH :** 3.21 **ta :** 5.8 g/l
type : White **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

"Late, slow and steady" would be the best way to describe the 2021 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 relatively 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 an outstanding wine.

in the vineyard : Riebeeksrivier farm is situated on the slopes of the Kasteelberg, overlooking the Swartland towards the iconic Table Mountain. Its unique terroir, especially the shale soils, expresses itself strongly in the wine with unique varietal characteristics. The vines for this blend are all planted on south facing slopes at elevations of 350 – 400m above sea level. The Chenin Blanc bush vines were planted in 1987 and again more recently in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all trellised in the typical échalas Rhône style (vine trained on its own wooden stake). Piquepoul Blanc – a variety renowned for its high natural acidity grown primarily in the Southern Rhône Valley and Languedoc regions of France, was planted to bush vine in 2016, making it the 1st commercial production of Piquepoul Blanc in South Africa. It has become an integral component in the blend since 2020.

about the harvest: The fruit was harvested by hand at optimal ripeness and transported to the cellar in refrigerated trucks.

in the cellar : The grapes were whole bunch pressed and the juice settled overnight before racking the following day. Spontaneous fermentation occurred in stainless steel tanks (65%) and a combination of older French oak foudre and 4th fill 300l barrels. The wine was matured on the lees for 12 months before being blended and bottled.

Anthonij Rupert Wyne

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