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Anthonij Rupert Cape of Good Hope Serruria Chardonnay 2025

Florality is the first observation, both elderflower and orange blossom – but then a subtle coconut biscuit nuance becomes apparent on the nose. The palate is vibrant and tangibly crisp courtesy of its youth. Taut, focused, and vital with zesty citrus and even lemon pepper flavour. Its perkiness is not without form: the wine has good body and frame with an understated lees element lending it breadth and texture. Refreshing, bright and characterful, it drinks well now and will also reward patience.

variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 13.5 % vol **rs :** 2.9 g/l **pH :** 3.26 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



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 vineyard : The 2025 vintage in Elandskloof can be described as exceptional and stands among the best in recent years. A wet winter replenished soil moisture and set the vineyards up well for the season, followed by stable spring conditions that ensured even budburst and healthy vine growth. The summer remained relatively cool with moderate daytime temperatures and cool nights, allowing for slow, even ripening. Low disease pressure and minimal vine stress meant the fruit could hang longer on the vine, enabling us to harvest at optimal physiological ripeness. These conditions produced grapes with excellent balance between sugar and acidity, alongside impressive flavour development. The resulting wines show vibrant aromatics, purity of fruit, and naturally high acidity, reflecting the freshness and precision that define Elandskloof's high-altitude terroir.

about the harvest: Five vineyards were handpicked into small lug-boxes at optimal ripeness and transported to the cellar in refrigerated trucks.

in the cellar : The fruit was whole bunch pressed, and the juice allowed to settle overnight without the use of enzymes before being transferred to 300ℓ French oak barrels (90%) and clay amphora (10%) for fermentation by indigenous yeast. The new French oak component amounts to 21% of the total blend, and 20% of the total volume completed malolactic fermentation. The wine was aged for 10 months on the gross lees before it was blended and bottled.

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