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Anthonij Rupert Cape of Good Hope Van Lill Chenin Blanc 2025

Subtle floral perfume with pear drop, green melon, peach and a touch of white pepper on the nose. Lively and fresh in the mouth with good acid tang and vibrance lending vivacity to the taste of stone fruit: nectarine, apricot and peach. Loquat too. Adding dimension and breadth along with texture is a creamy lees element. Lovely succulence and brightness makes this a balanced but long-lasting mouthful with a clean, crisp, defined finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Citrusdal Mountain
analysis : **alc :** 14.0 % vol **rs :** 1.5 g/l **pH :** 3.31 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The preceding winter brought above-average rainfall, helping to replenish water levels and restore soil moisture. This, combined with a moderate and dry spring and summer, led to vigorous vine growth and ideal conditions for ripening. The stable weather continued through the growing season, creating the foundation for an excellent harvest. Healthy, well developed canopies shielded the fruit and supported even ripening, resulting in grapes picked at perfect maturity with vibrant acidity and fresh fruit character. The 2025 vintage stands out as one of the strongest in recent memory.

in the vineyard : The van Lill family has owned and worked the farm Arbeidsend for decades. Today, Christiaan van Lill, son of the legendary Basie, carefully tends for these special vineyards situated in the Skurfberg. The vineyards share space with fynbos and Rooibos tea bushes while sheep also graze the land. These treasured old bush vines, planted without irrigation in 1990 on the well-drained sandy red soils of the Skurfberg Mountain, together with the area's height above sea level (520m) and naturally low rainfall, produce small quantities of intense and balanced wines with a high natural acidity.

about the harvest: The grapes were transported approximately 260kms to the cellar in refrigerated trucks and cooled overnight.

in the cellar : Bunches were handsorted and whole-bunch pressed the following day, and the juice allowed to settle overnight without the use of enzymes. The cloudy juice was racked into a combination of concrete egg (90%) and 2nd fill 500L French oak barrel (10%) where spontaneous fermentation occurred. The 500L barrel underwent malolactic fermentation spontaneously. The wine spent 8 months on the lees before being blended and bottled.

Anthonij Rupert Wyne

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