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Anthonij Rupert Cape of Good Hope Riebeeksriver Chenin Blanc 2024

Quince, nectarine and a light flint or gravel nuance are set against understated honey and florals. Richness is the word to describe the global impression of the palate: creamy, ripe, stone fruit – peach and nectarine – with a vanilla opulence and a twist of granadilla and lemon oil adding contrast. Lending complexity is the succulence and zip of fresh acid. Balanced, well defined and beautifully structured, the wine is complex, long, leesy and rewarding but it will also age well with the honeyed nuance only becoming more pronounced with time.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Swartland
analysis : **alc :** 13.0 % vol **rs :** 3.4 g/l **pH :** 3.32 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

The winter preceding the 2024 Chenin Blanc harvest was one of the wettest on record in the Western Cape, with heavy rainfall, strong winds, and widespread flooding in September. These conditions reduced yields in coastal regions, but they also recharged the soils, resulting in a unique growing season. The vines responded vigorously to the dry, hot weather that followed, resulting in an early and quick harvest start. The rapid pace intensified the season, but these conditions also allowed for impressive flavour buildup and concentrated fruit. The end result is a Chenin Blanc vintage with incredible depth, balance, and potential - a high-quality year that promises some exceptional wines with finesse and intensity.

in the vineyard : The farm is located on the slopes of the Kasteelberg, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the Rhône-like shale soils, is powerfully expressed in the fruit, producing wines of exceptional character. Two bushvine vineyards planted in 1988 and 2013 on south-facing hillsides at elevations ranging from 350 to 400 metres above sea level produce fruit with exceptional intensity and flavour, balanced by bright acidity and length.

about the harvest: The grapes were handpicked and refrigerated before whole bunch pressing the following day.

in the cellar : After overnight settling, 54% of the free run juice was transferred to stainless steel tanks and the rest to French oak puncheons and foudre where spontaneous fermentation occurred. 10% of total blend was fermented and matured in new French oak. The wine spent 6 months on the fine lees before it was blended and bottled.

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