

Anthonij Rupert Protea Chenin Blanc 2024

A delicate nuance of chamomile adds depth and interest to the nose of typical stone fruit: apricot, and peach. Ripeness of rich fruits – nectarine, apricot and Golden Delicious apple – is tempered by a bright tang of citrus peel and fresh acidity. Adding dimension and depth is an exciting light chalky grip and evidence of time on lees. Rounded and full with good body and length. Impressive balance and focus in the way the fruit, acid and lees relate.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.54 g/l pH : 3.45 ta : 5.85 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The preceding winter was one of the wettest on record in the Western Cape, with severe flooding and damaging winds in September, resulting in lower yields in coastal vineyard regions. The hot and dry conditions that followed during the growing season resulted in an unusually early and frantic start to a fast-paced vintage, but also resulted in significant flavour development and concentration in the fruit. Overall, a high-quality vintage that promises to produce outstanding wines.

about the harvest: All vineyard parcels were hand harvested at their optimum ripeness and vinified separately.

in the cellar : The fruit was de-stemmed and whole-bunch pressed, and the juice settled overnight before being transferred to stainless steel tanks for fermentation. The wine was aged on fine lees for 2 - 3 months to develop a full, well-rounded palate before being blended and bottled.



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