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Anthonij Rupert Protea Chardonnay 2024

Subtle floral edge to stonefruit and pear aromas. Bright, tangy and fresh entry to the mouth. Crisp and lively with apple, orange and gentle pear fruit flavours livened by a touch of lemon or orange zest. Composed and poised with light to medium body, the wine is soft textured and appealing with a trace of citrus peel on the lengthy tail.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.2 g/l **pH :** 3.39 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The winter preceding the 2024 vintage was among the wettest on record in the Western Cape, with severe flooding and strong winds in September, resulting in lower yields in coastal vineyards. However, the hot, dry conditions that followed during the growing season accelerated ripening, resulting in an early and intense harvest. Despite the challenging pace, these conditions resulted in excellent flavour development and concentration in the fruit. Overall, the 2024 vintage promises to produce high-quality Chardonnay with depth and vibrant character.

about the harvest: Each vineyard for Protea Chardonnay was harvested separately by hand during the cool early mornings to preserve freshness.

in the cellar : The fruit was both de-stemmed and whole-bunch pressed, allowing for a balance of texture and distinct Chardonnay flavour. After settling overnight, the juice was racked into stainless steel tanks for controlled fermentation. A small portion of the wine was fermented and aged in neutral French oak barrels to add subtle complexity. The wine spent 2–3 months on fine lees to build a full, well-rounded palate before being blended and bottled.

Anthonij Rupert Wyne

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