

Anthonij Rupert Jean Roi Cap Provincial Rosé 2025

The colour could be described as a suggestion of a pink blush or pale coral. The appeal continues with its ruby grapefruit and raspberry bouquet. That same ruby grapefruit succulence and zesty tang can be found on the palate. It's bright and immediately engaging. A soft floral edge then develops which adds to the texture and mouthfeel of the wine. Lovely rounded body and harmony of fruit and acidity. Lovely citrus zest and peppery edge on the long but dry finish.

variety : Grenache | 46% Grenache, 32% Mourvedre, 11% Cinsault, 6% Shiraz, 5% Piquepoul Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Swartland

analysis : alc : 13.5 % vol rs : 3.51 g/l pH : 3.23 ta : 5.6 g/l

type : Rose **style** : Dry **body** : Medium **taste** : Fruity

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

in the vineyard : Above-average rainfall during the preceding winter replenished dams and boosted soil moisture levels. This, combined with a moderate, dry spring and summer, led to strong and vigorous vine growth. The dry and balanced conditions continued through the growing season. This created an ideal environment for grape development. Healthy canopies protected the fruit and ensured it ripened slowly and evenly. We were able to harvest at optimal ripeness, with high natural acidities and vibrant fruit purity. All grapes for this vintage were harvested from our Riebeeksrivier farm in the Swartland. This site offers excellent terroir for Rhône varieties. The soil, variety of slopes, and warm days with cool nights contribute to the outstanding quality and expression of the fruit. The 2025 vintage stands out for its freshness, balance, and depth. It's shaping up to be one of the best in recent years.

in the cellar : A premium, elegant rosé made similar in style to the rosés of Provence, France. The individual parcels were harvested by hand at optimum ripeness and cooled overnight. The grapes were destemmed and crushed and the juice immediately drained from the press. Only the finest quality free run juice, with minimal extraction of colour was selected and settled. Spontaneous fermentation by indigenous yeast occurred in both stainless steel tanks and older French oak barrels (6%). The wine spent 2 months on the lees to develop a full, wellrounded palate before being blended and bottled.



Anthonij Rupert Wyne

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