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Anthonij Rupert L'Ormarins Die Ou Bosstok Chenin Blanc 2025

A fruit salad bouquet: peach, apricot with fruit blossom perfume and honey with a sprinkling of spice. The palate displays that same generosity – with ample peach, nectarine and loquat to be found, alongside rich marzipan and honeyed notes and even a taste of creamy chamomile. Ripe, rounded, broad and mouthfilling, it doesn't become too full or bold since a bright line of acid keeps it fresh, lively and vibrant. A well balanced, full-flavoured but nuanced and composed mouthful with texture and length in spades. Thrilling.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Zanie Viljoen
wine of origin : Franschhoek
analysis : **alc :** 12.5 % vol **rs :** 1.8 g/l **pH :** 3.4 **ta :** 6.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : This vineyard has a unique history and an extraordinary story of two lives. First planted in 1964 on the slopes of the Paardeberg Mountains between Malmesbury and Paarl in the Swartland, these old bush vines were removed from their original home and replanted on the north facing decomposed granite slopes of L'Ormarins, Franschhoek in 2007 & 2008 where they now produce this single varietal wine. Yielding on average around 2 – 3 tons/ha, the vines produce fruit with great purity and balance.

about the harvest: The preceding winter brought above-average rainfall, helping to replenish dam 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 ofthe st rongest in recent memory.

in the cellar : Grapes were hand-picked early in the morning into small lug boxes and taken to the cellar adjacent to the vineyard where the fruit was destemmed, pressed and the juice settled overnight. The juice was racked into 5th fill French oak barrels where spontaneous alcoholic fermentation occurred. The wine was aged on the fine lees for 6 months without malolactic fermentation before it was blended and bottled.

Anthonij Rupert Wyne

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