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Anthonij Rupert Cape of Good Hope Riebeeksrivier Caroline 2024



Orange-fleshed stone fruit, loquat and autumn leaf aromas are fringed with a subtle gravel dust nuance. The wine shows more of the fleshy stone fruit flavours in the mouth: stewed golden cling peaches, nectarine and loquat lifted by a vibrant citrus zest and blossom element. Juicy and succulent initially, it broadens, becoming rounded and rich, revealing its poise and structure along with a creamy lees note. Elegant and rewarding with good length, it has a well-defined finish with a trace of lemon peel.

variety : Blend - White | Roussanne 32% ,Marsanne 30% ,Chenin Blanc 16%, Piquepoul Blanc 14% , Viognier 8%
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc :** 13 % vol **rs :** 2.2 g/l **pH :** 3.25 **ta :** 5.8 g/l
type : White **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The winter preceding the 2024 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 start to the harvest. The rapid pace intensified the season, but these conditions also allowed for impressive flavour build-up and concentrated fruit. The result is a vintage with incredible depth, balance, and potential—a high-quality year that promises some exceptional wines with finesse and intensity.

in the vineyard : Situated on the slopes of the Kasteelberg, the Riebeeksrivier farm overlooks the Swartland towards the iconic Table Mountain. Planted on south and west-facing slopes on predominantly shale soils, at altitudes between 350 – 400m above sea level, these vines produce fruit expressive of varietal character and unique terroir.

The oldest Chenin Blanc bushvines were planted in 1987, and more recently a small parcel of Chenin Blanc was planted in 2013. The higher density plantings of Viognier (2009), Roussanne (2009) and Marsanne (2011/12) are all échalas trellised (vine trained on its own wooden stake). The 2020 blend includes the maiden harvest of Piquepoul Blanc – a variety renowned for its high natural acidity grown primarily in the southern Rhone Valley and Languedoc regions of France. This was also the 1st commercial production of Piquepoul Blanc in South Africa.

about the harvest: The individual vineyards were harvested separately by hand and transported to the cellar where the grapes were cooled overnight.

in the cellar : A combination of whole-bunch pressing and destemming was done prior to overnight juice settling and racking the following day. Spontaneous fermentation by indigenous yeast occurred in older French oak (16% new) and stainless steel tanks (45%). Partial malolactic fermentation (10%) occurred during 7 months' ageing on the fine lees to build a full, well- rounded palate before the wine was blended and bottled

Anthonij Rupert Wyne

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