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Anthonij Rupert Cape of Good Hope Riebeeksriver Chenin Blanc 2026

A subtle floral perfume and chamomile aroma adds depth to the nose of stone fruit with a shy, green foliage nuance as well. A confident and structured palate which immediately displays ripe, creamy flavour yet is also fresh, bright and lively. Oodles of nectarine and dried apricot with a riper mango nuance lending a tropicality to the flavour array. The rounded, creamy breadth shows lees character that adds both persistence and interest. Well-formed and elegant with a lovely succulent tang all the way to the finish, it will reward patience.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 3.3 g/l **pH :** 3.32 **ta :** 5.2 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

The 2026 harvest was one of the earliest on record, delivering a larger-than-expected crop with very good to excellent quality potential. Favourable weather conditions and healthy vineyards ensured good fruit set and balanced ripening throughout the season. Berry sizes were slightly smaller than average in certain blocks, which contributed to greater flavour concentration in the final wine. Grapes were picked at optimal ripeness, with slightly lower acidity levels than previous vintages balanced by a remarkable depth of flavour. The 2026 vintage will be remembered as an exceptionally early and rewarding season for Chenin Blanc on Riebeeksrivier.

in the vineyard : The farm is located on the slopes of the Kasteelberg, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the Rhône-like shale soils, is powerfully expressed in the fruit, producing wines of exceptional character. Two bush vine vineyards planted in 1988 and 2013 on south-facing hillsides at elevations ranging from 350 to 400 meters above sea level produce fruit with exceptional intensity and flavour, balanced by bright acidity and length.

about the harvest: The grapes were handpicked and refrigerated before whole bunch pressing the following day.

in the cellar : The grapes were handpicked and refrigerated before whole bunch pressing and destemming the following day. After overnight settling, 65% of the free run juice was transferred to stainless steel tanks, 32% to 500L French oak puncheons and 3% to cement eggs where spontaneous fermentation occurred. The new oak component amounts to 5% of the total volume. The wine was aged on the fine lees for 6 months, with 15% completing malolactic fermentation before it was blended and bottled.

Anthonij Rupert Wyne

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