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Anthonij Rupert Terra del Capo Pinot Grigio 2026

Vivid peach, apple blossom and nectarine aromas, approachable and bright. More of the same in the mouth – fresh and juicy, it's packed with lemony vibrance. It boasts and engaging lip-smacking tang without being tart, while delivering those flavours of ripe peaches and nectarine. A bit of Golden Delicious apple too. Lively and engaging but with a subtle lees breadth underpinning it. Good presence on the palate. Well balanced.



variety : Pinot Gris | 100% Pinot Grigio
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 3.6 g/l **pH :** 3.23 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

The 2026 harvest was one of the earliest on record, with a larger than expected crop and very good to excellent quality potential. Favourable weather conditions and healthy vineyards resulted in good fruit set and balanced ripening. Berry sizes were slightly smaller in some cases which contributed to good concentration of flavour. The 2026 season will be remembered as an exceptionally early and fast

in the vineyard : The Terra Del Capo Pinot Grigio is harvested from a combination of our Pinot Grigio vineyards in Groenekloof (Darling) and Franschhoek. Above-average winter rainfall restored dam levels and soil moisture, while the moderate, dry spring and summer that followed encouraged strong, healthy vine growth. These favourable conditions continued throughout the season, allowing for even ripening and excellent fruit quality. The well-developed canopies offered natural protection, helping the grapes reach optimal ripeness with vibrant acidity and bright, fresh fruit character. The 2025 vintage is shaping up to be one of the standout years in recent memory.

about the harvest: Grapes were handpicked in the early morning to preserve freshness, then transported to the cellar for gentle handling.

in the cellar : To limit colour extraction from this naturally blue/grey-skinned variety, the fruit was whole-bunch pressed and the juice allowed to settle overnight at low temperatures before being racked off the solids. Fermentation took place in stainless steel tanks at controlled temperatures, using selected yeast strains to enhance purity and aromatics. After fermentation, the wine remained on the fine lees for several weeks to build texture and mouthfeel. Only the best free-run parcels were selected for the final blend, ensuring purity of fruit and a clean, focused palate before bottling.

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