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Anthonij Rupert Protea Chardonnay 2026

Oranges – the ripe fruit segments as well as leaves – mingle with spanspek and a subtle baked earth note on the nose.
The palate is nimble and light with more of the same citrus vitality and life. A zippy lemon tang joins the orange fruit element but with a gentle creamy lees nuance which adds both breadth and interest to the wine. It's uncomplicated and easy to like but not simple or one dimensional. Pleasant body, length and personality. Ideal for summer enjoyment.



variety : Chardonnay | 100% Chardonnay
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.55 g/l **pH :** 3.23 **ta :** 5.29 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The season began on a strong footing, with a moderate summer the year before laying the groundwork for excellent fruit development and good winter rains recharging the soils. A warm, dry spring advanced bud break by around ten days, and ripening ran ahead of the long-term average from there. Berries came in slightly smaller than usual, concentrating flavour in the fruit. Harvest started earlier than our team has ever experienced and finished quickly, allowing us to pick each block at exactly the right moment. Chardonnay was among the standout varieties of the 2026 vintage. Expect wines of real depth and flavour, with rounded acidity and lovely poise.

in the vineyard : The winter preceding the 2024 vintage was among the wettest on record in the Western Cape, with severe flooding and strong winds in September, resulting in lower yields in coastal vineyards. However, the hot, dry conditions that followed during the growing season accelerated ripening, resulting in an early and intense harvest. Despite the challenging pace, these conditions resulted in excellent flavour development and concentration in the fruit. Overall, the 2024 vintage promises to produce high-quality Chardonnay with depth and vibrant character.

about the harvest: Each vineyard for Protea Chardonnay was harvested separately by hand during the cool early mornings to preserve freshness.

in the cellar : Every vineyard was picked by hand in the cool of the early morning, when the fruit is at its freshest and most aromatic. Whole bunches went straight to press, and the juice was left to settle overnight before each parcel was racked into tank and fermented separately with a selected yeast culture, preserving the character of each site. A small portion was fermented and matured for two months in older French oak, adding a layer of texture and complexity without overshadowing the fruit. The parcels were then blended and bottled, giving a wine with freshness at its heart and real depth behind it.

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