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Anthonij Rupert Protea Chenin Blanc 2026

A gentle floral aroma hovers over the more prominent nectarine and stone fruit on the nose. Bright tangy freshness and vivacity can be found in the mouth. Lively citrus zest, nectarine, apricot and even a touch of fig. The perky body and energy comes from the fruit and the grape's typical acidity being well matched, lending it attitude as well as breadth. An ideal summertime sipping companion!



variety : Chenin Blanc | 100% Chenin Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 13 % vol **rs :** 2.5 g/l **pH :** 3.31 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Good winter rainfall replenished the soils, and a warm, dry spring pushed the vines into growth about ten days ahead of schedule. Healthy canopies and an even fruit set followed, giving us more fruit than expected without any loss of quality. Dry conditions through ripening produced smaller berries, and smaller berries mean greater concentration of flavour. Harvest arrived earlier than any vintage on record here and moved at real pace, keeping every parcel picked at its optimal moment. Chenin Blanc stood out across the Cape this year for its depth and balance. The result is a wine of remarkable flavour intensity, with balanced acidity and generous stone fruit character.

in the vineyard : The preceding winter was one of the wettest on record in the Western Cape, with severe flooding and damaging winds in September, resulting in lower yields in coastal vineyard regions. The hot and dry conditions that followed during the growing season resulted in an unusually early and frantic start to a fast-paced vintage, but also resulted in significant flavour development and concentration in the fruit. Overall, a high-quality vintage that promises to produce outstanding wines.

about the harvest: All vineyard parcels were hand harvested at their optimum ripeness and vinified separately.

in the cellar : Every vineyard parcel was picked by hand at its optimal ripeness, then processed in the cellar separately so each site kept its individual character. Some parcels were de-stemmed before pressing, while others went in as whole bunches, a combination that gives the wine both clean fruit definition and a softer, more textured feel. The juice settled overnight before going into stainless steel tanks, where cool fermentation held on to the bright stone fruit aromas. The wine then spent two to three months resting on its fine lees, softening the edges and building a fuller, rounder mouthfeel, before the parcels were blended together and bottled.

Anthonij Rupert Wyne

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