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Anthonij Rupert Protea Sauvignon Blanc 2026

A nettle and herbaceous element support the more typical grapefruit aromatics of this wine. Lively, tangy, bright and zingy, its vivacious nature is immediately obvious. After that first impression, the taut succulence and zip of lemon and grapefruit flavour come through. Agile with a lean, willowy structure, there is a wet pebble and flint nuance that adds to its outgoing character. An obvious crowd pleaser, it is nonetheless balanced and fresh with a taut, well-defined finish.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.3 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

The 2026 harvest began earlier than any team has experienced before. The crop was larger than expected, with very good to excellent quality potential. Favourable weather kept vineyards healthy, supported strong fruit set, and gave balanced, even ripening. Berry sizes were slightly smaller in some cases, which added even better concentration. This season will be remembered as an exceptionally early and fast-paced harvest, producing grapes with bright flavour concentration and real promise for outstanding wines ahead.

in the vineyard : VINTAGE: 2026
AVERAGE TEMP: 18.2°C
RAINFALL: 723.7mm
HARVESTING BEGAN: 14 January 2026
HARVESTING ENDED: 4 March 2026
ORIGIN OF FRUIT: Western Cape
SOIL TYPE: Decomposed granite and sandstone
YIELD: 10 tons/ha

about the harvest: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours.

in the cellar : Each vineyard was harvested separately by hand in the cool early morning hours, to capture fresh flavours. The fruit was de-stemmed, crushed, and given overnight skin contact, then drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately in stainless steel tanks. After fermentation, the wine spent 2 to 3 months on the lees, to build a full, well-rounded palate before being blended and bottled.

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