

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT BLEND

VINTAGE: 2010

AVERAGE TEMP: 18.3°C

RAINFALL: 906mm

HARVESTING BEGAN: 05 / 02 / 2010

HARVESTING ENDED: 11 / 02 / 2010

ORIGIN OF FRUIT: L'Ormarins / Rooderust
(Cab Sauv, Merlot, Cab Franc, Petit Verdot)

SOIL TYPE: Decomposed Granite

YIELD: 6ton/ha

VINTAGE NOTES: The vineyards for this specific blend were chosen from our best sites. The L'Ormarins vineyards with the decomposed granite supplied the richness and fullness to the wine. The Rooderust vineyards, which has more clay and a slightly warmer climate, supplied the intense fruit aromas. Together these terroirs produced a unique wine.

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a refrigerated truck. In the cellar, the whole berries are manually double-sorted and then gravity-fed into wooden fermenters. Each batch is cold soaked for a few days and then slowly brought up to temperature. Fermentation takes place naturally. The wines were aged for 24 months in 100% new French oak, bottled unfiltered and bottle-aged for 24 months.

TASTING NOTES: Complex melange of cassis, spice, tobacco leaf and fruitcake with a whiff of violets adding a lift. The palate replicates what the nose offers up with superb harmony of fruit and oak. Ample ripe black fruit, Christmas pudding, spice and cigarbox – all beautifully underpinned by refined oaking. This wine is like a ballroom dancer, gliding around in white tie and tails! Lithe, supple, elegant and effortlessly silky smooth and regal. The aftertaste lingers long after the mouthful has been enjoyed.



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