

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT CABERNET SAUVIGNON

VINTAGE: 2013

AVERAGE TEMP: 17.8°C

RAINFALL: 968.96mm

HARVESTING BEGAN: 05 / 03 / 2013

HARVESTING ENDED: 13 / 03 / 2013

ORIGIN OF FRUIT: Darling and Franschhoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

VINTAGE NOTES: The vineyards selected for the Anthonij Rupert wines are chosen from vines planted on very specific sites and soil types. The canopies of each block and the final yield of each site was managed precisely to express the character of the different varietal and location.

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in refrigerated trucks. In the cellar, the whole berries are manually double-sorted and then gravity-fed into fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the barrel. The wines were aged for 18-24 months in 90%-new French oak, bottled unfiltered and bottle-aged for 24 months.

TASTING NOTES: Alluring aromas of fruitcake, cherry and plum with a shy violet and even fynbos nuance. The subtle seduction continues in the mouth with rich blackberry-, cassis- and spicy fruitcake flavour, vying with a brush of tobacco leaf and cedar. Beautifully harmonious and integrated, the oak cradles rather than dominates the fruit. Fine dry tannin. An elegantly classic wine, refined and genteel with a rich, long finish.



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