

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT MERLOT

VINTAGE: 2011

AVERAGE TEMP: 18.53°C

RAINFALL: 1095.8mm

HARVESTING BEGAN: 03 / 02 / 2011

HARVESTING ENDED: 07 / 02 / 2011

ORIGIN OF FRUIT: L'Ormarins

SOIL TYPE: Decomposed Granite

YIELD: 6ton/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 a refrigerated truck. 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. The wines were aged for 18 to 24 months in 100% new French oak, bottled unfiltered and bottle aged for a year.

TASTING NOTES: Blackcurrant leaf, a brush of fynbos and ample black cherry and berry fruit aromatics.

In the mouth the black cherry flavours are joined by blackcurrant and plum notes, along with some alluring cigar box, spice and tobacco leaf. A hint of dark chocolate can be detected too. Structured and firm but lithe and supple with oak supporting rather than dominating. Lovely rich fruit cake length to finish.



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