

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



## ANTHONIJ RUPERT SYRAH

VINTAGE: 2012

AVERAGE TEMP: 17.9°C

RAINFALL: 1094mm

HARVESTING BEGAN: 21 / 02 / 2012

HARVESTING ENDED: 21 / 02 / 2012

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 8 ton/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 85% 225ℓ new French oak barrels, bottled unfiltered and bottle-aged for 2 years.

**TASTING NOTES:** Cracked pepper and spice whiffs overlay bolder plum, blue fruit and a light violet nose. Flavours of ripe, juicy blue and black fruit are obvious in the mouth. Plush, squishy and succulent, the wine is both rich and rewarding. Agile and smooth textured, there's a pliability to the mouthful which adds to its appeal. Oak is supportive rather than assertive or overwhelming with fine tannins. Long aftertaste and good length.



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