

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT CABERNET FRANC

VINTAGE: 2012

AVERAGE TEMP: 17.8°C

RAINFALL: 782.84mm

HARVESTING BEGAN: 01 / 03 / 2012

HARVESTING ENDED: 09 / 03 / 2012

ORIGIN OF FRUIT: L'Ormarins and Helderberg

SOIL TYPE: Decomposed Granite and Clay

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 cool truck. In the cellar, the whole berries are manually double-sorted and then gravity-fed into fermentors. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Malolactic fermentation occurred naturally in the barrel. The wines were aged for 18- to 24 months in 225ℓ new French oak barrels, bottled unfiltered and bottle-aged for a year.

TASTING NOTES: Fruitcake, cassis and spice nose with a light floral whiff adding an extra element. Appealing blue and black berry fruit in abundance on a broad, textured palate. Rich and dry with bright, vibrant spice and graphite notes. Structured with a defined backbone of oak which supports rather than overwhelms the fruit. Elegant and refined with a lengthy aftertaste.



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