

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



## ANTHONIJ RUPERT MERLOT

VINTAGE: 2013

AVERAGE TEMP: 17.9°C

RAINFALL: 1260.5mm

HARVESTING BEGAN: 14 February 2013

HARVESTING ENDED: 14 February 2013

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

**VINTAGE NOTES:** Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a refrigerated truck. 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 80% new French oak, bottled unfiltered and bottle aged for 2 years.

**WINEMAKING:** 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.

**TASTING NOTES:** The nose offers up mellow blueberry fruit tinged with cinnamon spice and a light, turned earth note.

Spiciness follows to the palate with berry- and black cherry flavour that becomes more inky and deep. Velvety, smooth texture throughout with a tasty clove spice element which stays all the way to a long, dry finish.



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