

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



## ANTHONIJ RUPERT MERLOT

**VINTAGE:** 2014

**AVERAGE TEMP:** 16.91 °C

**RAINFALL:** 1089.5mm

**HARVESTING BEGAN:** 18 February 2014

**HARVESTING ENDED:** 18 February 2014

**ORIGIN OF FRUIT:** Franschoek

**SOIL TYPE:** Decomposed granite

**YIELD:** 9ton/ha

**VINTAGE NOTES:** 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 fermentors. 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 were managed precisely to express the character of the different varietal and location.

**TASTING NOTES:** Intriguing complex nose of shy perfume, red and black fruit and faint spice note with even a hint of licorice in the mix.

On the palate, the first sensation is textural – velvety, smooth and silky. Spicy with black berries, rich fruitcake and understated touch of tobacco leaf. There's a soft squeeze of dry tannin without the wine being grippy or astringent. Lovely integration of oak and fruit which will aid ageing. Superbly poised and balanced with lovely length. Elegance retained to the end.



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