

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



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VINTAGE: 2014

AVERAGE TEMP: 18.2°C

RAINFALL: 913.67mm

HARVESTING BEGAN: 17 / 02 / 2014

HARVESTING ENDED: 18 / 03 / 2014

ORIGIN OF FRUIT: L'Ormarins and Rooderust

SOIL TYPE: Decomposed Granite and Clay

YIELD: 8ton/ha

VINTAGE NOTES: After a careful process of identifying the top terroir for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

WINEMAKING: In 2014 the grapes were handpicked in the early morning, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes were then sorted on a double-sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225ℓ new French oak barrels and 10000ℓ wooden tanks. The wines were made and aged separately for 18 months in 225ℓ French oak barrels (35% new oak). The wines were blended and aged for a further 6 months in barrel and tank and bottle-matured for 24 months before release.

TASTING NOTES: Complex melange of inviting deep blueberry, cassis and spicy cocoa aromas. The palate is fresh and lively with an abundance of the same blueberry-, cassis- and cocoa flavours. Structured and graceful with velvety, soft-textured mouth feel and lovely integration of oak and fruit. Complex, nuanced and subtly powerful, nothing is overplayed. Delicious, lingering tail.



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