

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT CABERNET SAUVIGNON

VINTAGE : 2015

AVERAGE TEMP: 17.9°C

RAINFALL: 649mm

HARVESTING BEGAN: 3 March 2015

HARVESTING ENDED: 5 March 2015

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed Granite

YIELD: 7ton/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 sorted with an optical sorter and then gravity-fed into wooden fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the wooden tanks. The wines were aged for 24 months in 80% new French oak. After bottling the wine is bottle-aged for another 24 months.

TASTING NOTES: Brambly blackcurrant leaf and cassis vie with a heady violet perfume for prominence on the bouquet. The palate is effortlessly sleek and suave with understated elegance being the watchword. Perfectly ripe fruitcake flavour can be found, along with cassis and brambles, cedar spice and delicious subtle succulence contributing to the warm, comforting texture. Harmony of fruit and wood is superb. Layered, textured, complex and refined, it lingers long on the palate. Undoubtedly a wine for the ages, which will mature with distinction.



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