

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT MAIN BLEND

VINTAGE: 2011

AVERAGE TEMP: 18.3°C

RAINFALL: 593.96mm

HARVESTING BEGAN: 03 /02 / 2011

HARVESTING ENDED: 22 / 02 / 2011

ORIGIN OF FRUIT: L'Ormarins/ Rooderust

SOIL TYPE: Decomposed granite

YIELD: 6 ton/ha

VINTAGE NOTES: The vineyards for this specific blend were chosen from our best sites. The L'Ormarins vineyards with the decomposed granite supplied the richness and fullness to the wine. The Rooderust vineyards which has more clay and a slightly warmer climate supplied the intense fruit aromas. Together these terroirs produced a unique wine.

WINEMAKING: 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 wooden fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the barrel. The wines were aged for 24 months in 100% new French oak, bottled unfiltered and bottle-aged for 24 months.

TASTING NOTES: Complex and seductive, the nose of this wine offers up creamy, spicy oak aromas that comingle sensuously with black cherry, plum, tobacco and then a subtle whiff of violet. The palate continues the elegant pas de deux of fruit and oak: refined, svelte and elegant with layer upon layer of black fruit compote, cocoa, earth and spice. It's a powerful wine which is subtle and integrated rather than chunky or muscular. Harmonious, velvety smooth and mature, it's a wine that over delivers. The tail lingers long on a richly rewarding note.



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