

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT MAIN BLEND

VINTAGE: 2012

AVERAGE TEMP: 17.9°C

RAINFALL: 1094mm

HARVESTING BEGAN: 12 February 2012

HARVESTING ENDED: 14 March 2012

ORIGIN OF FRUIT: L'Ormarins/ Rooderust

SOIL TYPE: Decomposed Granite

YIELD: 6ton/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 grow in 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 to temperature. Fermentation takes place naturally. The wines were aged for 24 months in 100% new French oak, bottled unfiltered and bottle-aged for 24 months.

TASTING NOTES: Subtle floral perfume with hints of blue- and black fruits with spice-dusted plum.

The mouth is richly fruited with the same plum, spice, blue- and black berries. Succulent and generous but reined in and not overblown – as supple and lithe as a gymnast. Elegantly structured with well-knit oak. Long, refined finish.



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