ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT OPTIMA

VINTAGE : 2016

AVERAGE TEMP: 18.1°C

RAINFALL: 491mm

HARVESTING BEGAN: 22 January 2016

HARVESTING ENDED: 10 February 2016

ORIGIN OF FRUIT: Franschhoek, Darling

SOIL TYPE: Decomposed granite and clay

YIELD: 8 ton/ha

CULTIVAR/S: (36%) Cabernet Sauvignon, (32%) Cabernet Franc, (30%) Merlot, (2%) Petit Verdot

IN THE VINEYARDS: The grapes selected for the Anthonij Rupert Optima, comes from our L'Ormarins Estate in Franschhoek and Rooderust farm in Darling. Specific sites, each with their own unique soil type and climatic conditions, were identified for the ideal grape selection, which make up unique components of the final blend in Optima.

VINTAGE NOTES: With lower rainfall bringing challenging conditions, the total wine grape production was lower than 2015. With drier weather conditions, the vineyards produced smaller healthy berries with high flavour concentration and good colour.

WINEMAKING: An Optical sorting machine was used to ensure that only the best quality grapes are used. Wine was fermented dry on the skins and underwent extended post fermentation maceration. This ensures deep colour and a good tannin structure enhancing the maturation potential in the wine. Malolactic barrel fermentation completed before the wine was racked off the lees. Each component was aged separately and then matured in 225L French oak barrels for 20 months with only 30% first fill barrels being used.

TASTING NOTES: Opulent but genteel and tempting violet-tinged soft black fruit abundance on the nose.

The palate is all about texture: silky, velvety, smooth and simultaneously plush. Ripe plums, hedgerow fruit, cocoa, cedar and spice, cigarbox flavours makes for an enveloping mouthful. Complex, elegant and beautifully integrated, the oak is seamlessly balanced with the fruit. Lingering & harmonious with not a single element out of place.

Alc : 14.5% TA : 5.96 g/**ℓ** RS : 2.7 g/**ℓ**



