

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT OPTIMA 2017

AVERAGE TEMP: 18.2°C

RAINFALL: 427mm

HARVESTING BEGAN: 30 January 2017

HARVESTING ENDED: 23 March 2017

ORIGIN OF FRUIT: Franschhoek & Darling

SOIL TYPE: Decomposed granite

YIELD: 8ton/ha

CULTIVAR(S): 51% Cabernet Sauvignon, 25% Merlot, 23% Cabernet Franc, 1% Petit Verdot

**IN THE VINEYARD:** 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:** 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 (mainly Franschhoek and Groenekloof) and each varietal paired to a selected soil, climate and slope.

**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:** Seductive interplay of a melange of dark fruits and spice on the nose. The seduction continues in the mouth: cassis, blueberry, violet, touches of cedar, cocoa and tobacco leaf. The palate is soft and spicy with a velvety texture and powdery fine tannins. It is simultaneously rich, rounded and refined, softly appealing and structured from sympathetic oaking which is harmoniously integrated. Rewarding and long on the finish.

Alc: 14% | TA: 5.8g/l | RS: 2.4g/l | PH: 3.49



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