

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT SYRAH

VINTAGE: 2013

AVERAGE TEMP: 17.9°C

RAINFALL: 1260.5mm

HARVESTING BEGAN: 21 / 02 / 2013

HARVESTING ENDED: 21 / 02 / 2013

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

VINTAGE NOTES: 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 fermenters. Each batch is cold soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally. The wines were aged for 18 to 24 months in 80%-new French oak, bottled unfiltered and bottle aged for 2 years.

WINEMAKING: 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.

TASTING NOTES: Subtle violet whiff over plum and black fruit aromas. Succulent and juicy, the palate is boldly flavoured with ample plum fruit and spice. Structured and firm with a solid, yet pliable core and appealingly well-knit tannins, it is balanced and layered. Complex and softly textured with a long finish.



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