

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MAIN BLEND 2018

AVERAGE TEMP: 17.6°C

RAINFALL: 705.5mm

HARVESTING BEGAN: 6 February 2018

HARVESTING ENDED: 9 March 2018

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Oakleaf – decomposed granite

YIELD: 8.6 tons/ha

CULTIVAR(S): Cabernet Sauvignon 59% / Cabernet Franc 30% / Merlot 10%/ Petit Verdot 1%

VINTAGE NOTES: Cabernet Sauvignon, Cabernet Franc, and Merlot have consistently shown themselves to be best suited to the terroir of L'Ormarins Estate in Franschhoek. Planted across a range of aspects, the vineyards offer diverse expressions, with fruit for the Anthonij Rupert Blend drawn from the estate's most prized parcels on Oakleaf and decomposed granite soils. Careful canopy management and controlled yields ensure that each varietal reflects both its site and character with clarity. The 2018 harvest followed a prolonged drought period, resulting in smaller yields and naturally concentrated fruit. Warmer conditions in February advanced ripening, while small berries contributed to deep colour and firm tannin structure, producing wines of notable concentration, richness, and structure.

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 double-sorted with optical sorting and then gravity-fed into wood fermenters. Each parcel is cold soaked for a few days and then slowly brought up in temperature, where fermentation takes place naturally. After fermentation, 5 days of maceration on the skins are allowed. The wines were aged for 24 months in 50% new French oak barriques, bottled, and then bottle-aged for an additional 6 years before release. The grapes are mostly from from our Franschhoek vineyards, and a small part from our Groenekloof vineyards.

TASTING NOTES: A shy floral perfume lifts from the glass, layered ripe yet restrained notes of blueberry, plum, and spice. This interplay carries through onto the palate, where rich fruit compote flavours of black cherry, prune, and dark berries are balanced by a frame of creamy, gently spiced oak, seamlessly integrated. The texture is sleek and supple, with a smooth, silky mouthfeel that gives a sense of generosity without excess. Beneath this lies a quiet power and structure, lending shape and depth while remaining composed. Poised and harmonious, the wine shows both precision and depth, with the balance and structure to evolve over time.

Alc: 14.5% | TA: 5.8g/l | RS: 3.0 g/l | PH: 3.49

