

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET FRANC 2020

AVERAGE TEMPERATURE: 17.6°C

RAINFALL: 633.52mm

HARVESTING BEGAN: 18 February 2020

HARVESTING ENDED: 25 February 2020

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 12ton/ha

CULTIVAR: 100% Cabernet Franc

VINTAGE NOTES: Higher rainfall meant some recovering from the challenging drought period. This resulted in better crop with lager yields than 2019. Moderate temperatures during the ripening stages contributed to good flavour retention in the grape. 2020 Promises full wines with concentrated flavor profiles.

WINEMAKING 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 double-sorted with optical sorting and then gravity-fed into wood fermenters. Each batch 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, bottled unfiltered, and then bottle-aged for 3 years. The grapes are mostly from from our Franschhoek vineyards, and a small part from our Groenekloof vineyards.

TASTING NOTE: A subtle trace of violets and graphite underpins the bolder aromas of blue and black fruit.

Similarly, on the palate a subtle spice element tempers the ripe, rich, rounded and juicy mouthful. A cocoa powder nuance lends the overall palate a Black Forest gateaux vibe because of the black cherry vibrance. Elegant, cohesive and structured with the oak supporting the fruit beautifully. Lovely leashed power and restraint followed by a long tail.

Alc: 14.5% | PH: 3.56 | RS: 2.6 g/l | TA: 5.9 g/l



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