

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MERLOT 2022

AVERAGE TEMP: 18°C

RAINFALL: 877.5mm

HARVESTING BEGAN: 16 February 2022

HARVESTING ENDED: 3 March 2022

ORIGIN OF FRUIT: Franschoek and Darling

SOIL TYPE: Decomposed granite

YIELD: 7 tons/ha

CULTIVAR: 100% Merlot

VINTAGE NOTES: Another cold, wet winter gave the vines good dormancy and healthy water levels before the growing season. Cool, wet weather continued into spring, leading to delayed but relatively even bud break, flowering, and fruit set. Careful canopy management through the growing season kept the vines healthy and disease-free. Very cool early summer delayed ripening, but kept the vineyards in good condition going into another late vintage. Warm temperatures arrived in early January and continued through to March, allowing good flavour development and gradual ripening, while keeping the bright, vibrant acidity intact. This is an exceptional vintage, promising outstanding, age-worthy wines.

WINEMAKING: Our 2022 Merlot grapes were carefully hand-picked and placed into small lug boxes, then transported to the cellar in refrigerated trucks to preserve their freshness. Whole berries go through a thorough double-sorting process, including optical sorting, and are gently gravity-fed into wooden fermenters. Each parcel undergoes a cold soak for a few days before gradually being warmed for a natural fermentation to take place. After fermentation, the wine is left on the skins for an extended 5-day maceration period, to extract even more depth and colour. The wine is then matured for 24 months in 40% new French oak barriques, bottled, and aged in the bottle for an additional three years. The grapes for this Merlot are sourced from our vineyards planted on L'Ormarins in Franschoek and Rooderust in Darling.

TASTING NOTE: Gentle floral nuance and subtle herb note on ripe plum and black cherry nose. The entry is textural: warm, rounded, soft and enveloping. Rich black cherry, mature plum and fruitcake flavours mingle with a lighter spice element. Lovely cohesion of those tasty fruit notes, with spice and structured oak that lends form and backbone without allowing the tannins to dominate or dry out the mouth. It remains fresh and succulent with a polished smoothness and rewardingly long finish.

Alc: 14.5% | ph. 3.46 | Rs. 2.6 g/l | TA. 5.8 g/l

www.anthonijrupert.com

