

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT OPTIMA 2021

AVERAGE TEMPERATURE: 17.7°C

RAINFALL: 617.6mm

HARVESTING BEGAN: 15 February 2021

HARVESTING ENDED: 30 March 2021

ORIGIN OF FRUIT: Franschhoek and Darling

SOIL TYPE: Decomposed granite

YIELD: 8 ton/ha

CULTIVAR: 37% Cabernet Sauvignon, 29% Merlot, 28% Cabernet Franc, 6% Malbec

**VINTAGE NOTES:** The 2021 harvest in Franschhoek and Darling can best be described as “late, slow, and steady.” A cold, wet winter provided excellent dormancy for the vines and replenished water reserves ahead of the growing season. The cool conditions carried through into spring, leading to a delayed but even bud break, flowering, and fruit set. A moderate summer further extended the ripening period, pushing harvest about two weeks later than usual. February, typically the warmest month, was unexpectedly cool, allowing the grapes to ripen gradually while retaining fresh acidity and vibrant flavors. The result is an exceptional vintage producing outstanding wines that are approachable yet have wonderful ageing potential.

**WINEMAKING NOTES:** Grapes are hand-picked from select vineyards specifically earmarked for the Optima and placed in small lug boxes then transported to the cellar in a refrigerated truck. The whole berries are double-sorted in the cellar using an optical sorting machine to ensure that only the best quality grapes are used. The must was fermented in a combination of large Nico Velo concrete tanks and stainless-steel. Post-fermentation, the wine is left on the skins for an extended maceration of up to five days, extracting further depth and complexity. This results in a deep colour and a good tannin structure. Each component was matured separately in 225L French oak barriques for 20 months, with 30% of the barriques being new oak. After this, it is blended and bottled. To ensure ultimate harmony and balance, the wine undergoes an additional two years of bottle ageing before release.

**TASTING NOTES:** Tendrils of spice add nuance and allure to a nose packed with black berries, hedgerow fruit and some mocha notes.

The palate is plush, rounded and pillowy but layered with dark fruitcake flavour, black cherry, baking spice and pencil shavings too. The mouthfeel is complemented by its overall stature and regal refinement. Balanced with seamless integration of oak and ripe, rich fruit with lovely succulence and freshness as well. Complex, supple and silky smooth, the wine is ultimately simply delicious with a superbly long tail.

Alc: 14.5% | TA: 5.8g/l | RS: 2.3g/l | PH: 3.55



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