

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET FRANC 2019

AVERAGE TEMPERATURE: 17.5°C

RAINFALL: 636.2mm

HARVESTING BEGAN: 25 February 2019

HARVESTING ENDED: 4 March 2019

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed granite

YIELD: 9ton/ha

CULTIVAR: 100% Cabernet Franc

VINTAGE NOTES: The 2019 vintage in Franschoek marked a significant turnaround from the tough conditions of previous years. After enduring three years of intense drought, the vineyards bounced back, resulting in a much higher yield compared to 2018. Although the fluctuating weather during the crucial flowering and fruit set in October caused some uneven ripening, the overall growing season was marked by moderate conditions that encouraged strong vine growth and lush canopies. The slightly cooler temperatures leading up to harvest allowed the grapes to develop beautifully, with a great balance of acidity and exceptional flavours.

WINEMAKING NOTES: Our 2019 Cabernet Franc was made using only our vineyards in Franschoek. We hand-pick each grape at its peak ripeness and carefully place them in small lug boxes. To maintain their quality, the grapes are transported to the cellar in refrigerated trucks. Once they arrive, the whole berries are carefully double-sorted, including a pass through an optical sorter, before being gently gravity-fed into wooden fermenters.

The winemaking process is handled with the same care as the grape selection. We start with a cold soak for a few days to allow the flavours to deepen, then gradually bring the must up to temperature. Fermentation happens naturally without using any cultivated yeast. After fermentation, the wine remains on the skins for up to five days, allowing for extended maceration to extract additional depth and complexity.

The wine is then aged in 50% new 225 litre French oak barriques for 24 months, where it develops its character and structure. After this, it is bottled without filtration to preserve the vineyard's essence. To ensure it reaches its full potential, the wine undergoes an additional three years of bottle aging before being released.

Only 20 barriques were produced for the 2019 vintage.

TASTING NOTE: Rich Christmas pudding with spice and a hint of dried flowers on the nose. The palate offers instant appeal in its warm, smooth, richly fruited entry. Lovely interplay of flavour and texture – dark chocolate, blueberries, a touch of liquorice and dried herbs set against an earthy depth and integrated frame of polished oak. There's a gentle squeeze of tannin that adds complexity. It is silky and effortless but also powerful and will repay sympathetic cellaring. Intricate, long and rewarding.

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



www.anthonijrupert.com

