

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT MERLOT

VINTAGE: 2015

AVERAGE TEMP: 18.4°C

RAINFALL: 896mm

HARVESTING BEGAN: 29 January 2015

HARVESTING ENDED: 29 January 2015

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

CULTIVAR: Merlot

**VINTAGE 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 manually double sorted and then gravity fed into fermenters. Each batch is cold soaked for a few days and then slowly brought up in temperature, fermentation takes place naturally. The wines were aged for 18 to 24 months in 80% new French oak, bottled unfiltered and bottle aged for 2 years.

**WINEMAKING:** The vineyards selected for the Anthonij Rupert wines are chosen from vines planted on very specific sites and soil types. The canopies of each block and the final yield of each site was managed precisely to express the character of the different varietal and location.

**TASTING NOTES:** Deeply alluring nose with plum, blueberry, cocoa powder and a dusting of dried herbs. The palate is rich with the same plush, ripe fruit flavours as well as that earthy, chocolate nuance. It's layered and structured with the oak supporting rather than dominating the tiers of fruit. Lovely equilibrium of succulence and acidity with gentle tannin grip. Admirable restraint on display on this long lived, rewarding wine which will age with distinction. Good expression of Merlot from a great vintage.

Alc: 14.5 % | TA: 5.4 g/l | RS: 3.5 g/l



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