

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET FRANC 2018

VINTAGE: 2018

AVERAGE TEMPERATURE: 17.6°C

RAINFALL: 505.1mm

HARVESTING BEGAN: 21 February 2018

HARVESTING ENDED: 27 February 2018

ORIGIN OF FRUIT: Franschoek

SOIL TYPE: Decomposed granite

YIELD: 7.8ton/ha

CULTIVAR: 87% Cabernet Franc, 13% Cabernet Sauvignon

VINTAGE NOTES: Due to a prolonged drought that was possibly the worst in a century's worth of records, the harvest season of 2018 was especially challenging. The dry weather that persisted throughout the season had some positive effects, namely that the vines were in better health and there were either fewer or no instances of pests and diseases recorded. Because of the stress caused by a lack of water, the berries were significantly smaller than usual, which led to a reduced harvest. Smaller berries offer higher colour and flavour intensity, and the 2018 vintage is expected to be of high quality due to the milder temperatures during harvest.

WINEMAKING NOTES: Grapes are hand-picked, placed in small lug boxes, and transported to the cellar in a refrigerated truck. The whole berries are double-sorted in the cellar using optical sorting before being gravity-fed into wood fermenters. Each batch is cold-soaked for a few days and then gradually brought up to temperature, where fermentation occurs naturally. After fermentation, the skins can be macerated for 5 days. The wines were matured in 50% new French wood for 24 months before being bottled unfiltered and bottle-aged for three years.

TASTING NOTE: Bright floral notes of cherry blossom and violet mingle with dark fruit, pencil shavings, cedar and spice aromatics. A plush entry to the palate with succulent plum and black cherry, dusted with spice. Refined, poised and structured, the oak frames the fruit well and also plays with the rich cocoa and cedar nuances. There's a brooding power which remains in check. Complex and silky with a lingering finish.

Alc: 13.92% | PH: 3.47 | RS: 2.7g/l | TA: 5.7G/l

