

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET SAUVIGNON 2019

AVERAGE TEMP: 17.7°C

RAINFALL: 836mm

HARVESTING BEGAN: 25 February 2019

HARVESTING ENDED: 26 February 2019

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 9.3ton/ha

CULTIVAR(S): 85 % Cabernet Sauvignon, 15% Merlot

VINTAGE NOTES: The 2019 South African vintage was a record low due to the preceding drought conditions. Despite the decreased yield, this vintage should provide high-quality wines despite the fact that there were fewer grapes available. The smaller berries resulted in greater flavour concentration, and the balance of physiologically ripe fruit and acid was optimal. The somewhat drier conditions and lower yields contributed significantly to the quality of the 2019 vintage, which is projected to be excellent.

WINEMAKING: Grapes are hand-picked, placed in small lug boxes, and transported in refrigerated trucks to the cellar. Whole berries are sorted in the cellar using an optical sorting system before being gravity-fed into wooden fermenters. Each batch is cold-soaked for a few days before gradually increasing in temperature. Fermentation occurs spontaneously in these large wooden tanks. After fermentation, a 5-day maceration period is allowed. The wines are then matured in 60% new French oak for 24 months before being bottled and bottle-aged for an additional 24 months before being released.

TASTING NOTES: Leafy hedgerow fruit, graphite, spice and cedar with a tobacco leaf nuance on the nose. Complex and inviting. More ripe berry fruit is found in the mouth: cherry, youngberry, blackberry and plums. Pretty in its succulence and pliability. Vibrant spice adds to the complexity. The palate is softly textured and approachable, supple but also muscular with its squeeze of dry tannin from time in barrel. Lovely long, lingering finish which offers up graphite and dried herbs. Layered, complex and rich but also elegant and refined.

Alc: 13% | TA: 5.7g/l | RS: 2.2g/l | PH: 3.54

