

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET SAUVIGNON 2020

AVERAGE TEMP: 17.6°C

RAINFALL: 703.81mm

HARVESTING BEGAN: 25 February 2020

HARVESTING ENDED: 27 February 2020

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 6.6 ton/ha

CULTIVAR(S): 100% Cabernet Sauvignon

VINTAGE NOTES: The 2020 Cabernet Sauvignon harvest in Franschoek and Groenekloof was marked by a sense of renewed optimism. Following the challenging drought period, higher rainfall helped the vineyards recover, leading to larger yields compared to 2019. The moderate temperatures during the ripening stages allowed for excellent flavour retention in the grapes. As a result, the 2020 vintage is expected to produce wines that are full-bodied with concentrated and vibrant flavour profiles, making it a standout year for Cabernet Sauvignon in South Africa.

WINEMAKING: For our 2020 Cabernet Sauvignon picked the majority of the grapes from our Franschoek vineyards and used a small percentage of excellent fruit from our vineyards in Groenekloof, Darling. The harvest begins with meticulous care—each grape is hand-picked at the peak of ripeness and gently placed into small lug boxes. To preserve their pristine condition, the grapes are swiftly transported to the cellar in a refrigerated truck. Upon arrival, the whole berries undergo a meticulous double-sorting process, including optical sorting, before being gently gravity-fed into wooden fermenters.

The winemaking process is as thoughtful as the selection. The berries are cold-soaked for a few days, allowing the flavors to deepen before the must is slowly brought up to temperature. Fermentation unfolds naturally, by the vineyard's own wild yeasts. Post-fermentation, the wine is left on the skins for an extended maceration of up to five days, extracting further depth and complexity.

The wine is then matured in 60% new 225 litre French oak barriques for 24 months, where it develops its character and structure. After this, it is bottled unfiltered, capturing the essence of the vineyard. To ensure ultimate harmony and balance, the wine undergoes an additional two years of bottle ageing before release.

Only 25 barriques were produced for the 2020 vintage.

TASTING NOTES: Layered nose of inviting tea leaf, violets, dark Christmas cake and black cherries. The palate is also layered, rich with those same elements – Christmas cake sump-tuousness vying with brewed tea, tomato leaf and spicy, cedary hints from time in barrel. Seductive, plush and elegantly refined but with a muscular power lurking deep down, this is an impressive, structured but rewarding wine. The integration of wood and fruit is impressive and it is beautifully balanced and long. The aftertaste lingers. A wine made for the long haul.

Alc: 14.50 % | TA: 5.9 g/l | RS: 2.6g/l | PH: 3.60



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