

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MAIN BLEND 2016

AVERAGE TEMP: 18.1°C

RAINFALL: 494.4mm

HARVESTING BEGAN: 14 February 2016

HARVESTING ENDED: 3 March 2016

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 6.8ton/ha

CULTIVAR(S): 50 % Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot

VINTAGE NOTES: With less rain and more difficult conditions, total wine grape production was lower than in 2015. Despite the drier weather, the vineyards remained healthy, producing smaller berries with high flavour concentration and good colour. Depth and subtle structure indicate a very promising vintage for the 2016 wines.

IN THE VINEYARD: The vineyards for the Anthonij Rupert range of wines are all carefully selected from very specific sites and soil types. The canopies of each block and the final yield of each site are precisely managed to express the character of each varietal and location.

WINEMAKING: 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 parcel is cold-soaked for a few days before gradually increasing in temperature, where fermentation occurs naturally. After fermentation, the skins were macerated for 5 days. The wines were aged in 60% new French oak for 24 months before being bottled unfiltered and bottle-aged for additional seven years before release. The grapes are primarily from our Franschoek vineyards, with a small portion coming from our Groenekloof vineyards.

TASTING NOTES: Compote of red and black berry fruit dusted with baking spice on the nose. Lovely interplay of ripe, yet lively hedgerow and dark fruit with spice, bright succulence and a deeper, earthier cocoa note. Rounded, plush and rich, the wine is elegant, polished and statuesque. Seamless integration of fruit and sympathetic oak adds to the overall impression of harmony. Focused and long with a rewarding finish.

Alc: 14% | TA: 5.8g/l | RS: 2.4g/l | PH: 3.49

