

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MERLOT 2019

AVERAGE TEMP: 17.5°C

RAINFALL: 636.2mm

HARVESTING BEGAN: 12 February 2019

HARVESTING ENDED: 19 February 2019

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 9tons/ha

CULTIVAR(S): 85% Merlot & 15% Cabernet Franc

VINTAGE NOTES: The 2019 Merlot vintage in Franschhoek marked a significant turnaround from the tough conditions of previous years. After enduring three years of intense drought, the vineyards bounced back, resulting in a much higher yield compared to 2018. Although the fluctuating weather during the crucial flowering and fruit set in October caused some uneven ripening, the overall growing season was marked by moderate conditions that encouraged strong vine growth and lush canopies. The slightly cooler temperatures leading up to harvest allowed the grapes to develop beautifully, with a great balance of acidity and exceptional flavors.

WINEMAKING: Our 2019 Merlot grapes were carefully hand-picked and placed into small lug boxes before being transported to the cellar in refrigerated trucks to preserve their freshness. Upon arrival, the whole berries go through a thorough double-sorting process, including optical sorting, and are gently gravity-fed into wooden fermenters. Each parcel undergoes a cold soak for a few days before gradually being warmed for a natural fermentation to take place. After fermentation, the wine is left on the skins for an extended 5-day maceration period to extract even more depth and colour. The wine is then matured for 24 months in 50% new French oak barriques, bottled unfiltered, and aged in the bottle for an additional three years. The grapes for this Merlot are all sourced from our Franschhoek vineyards giving it a distinct sense of place.

Only 11 barriques were produced for the 2019 vintage.

TASTING NOTE: The universal appeal of chocolate is allied to an understated violet perfume and some deeper, inky, earthy notes, making for a seductive mix. Texture informs the palate: rounded on entry, soft, lush and succulent. Only then do the rich cocoa and dark black, blue and cherry fruit notes announce their presence, along with a squeeze of chalky but fine tannin. Elegant, refined and poised, the palate displays lovely harmony of fruit and oak in a deliciously long, supple and silky package. It feels effortless but is supremely rewarding in the pleasure stakes.

Alc: 14% | TA: 6.4 g/l | RS: 2.5 g/l | ph: 3.46



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