

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT SYRAH 2018

AVERAGE TEMPERATURE: 17.6°C

RAINFALL: 705.55mm

HARVESTING BEGAN: 12 February 2018

HARVESTING ENDED: 13 February 2018

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 11.8ton/ha

CULTIVAR: 100% Syrah

VINTAGE NOTES: All of the berries used to make this wine were sorted using an optical sorting machine to ensure that only the best quality was used throughout the making of the Anthonij Rupert Syrah. Fermentation took place in stainless steel and concrete tanks. After fermenting dry on the skins, the wine was pressed and immediately transferred to a barrel. The process of malolactic fermentation was finished off in the barrel. The wine was aged on the gross lees for about 6 months before being racked and returned to the barrel. The maturation took place in 225-liter French oak barrels, with a small percentage of new oak. This adds complexity and a hint of smokiness to the wine.

WINEMAKING NOTES: All of the berries used to make this wine were sorted using an optical sorting machine to ensure that only the best quality was used throughout the making of the Anthonij Rupert Syrah. Fermentation took place in stainless steel and concrete tanks. After fermenting dry on the skins, the wine was pressed and immediately transferred to a barrel. The process of malolactic fermentation was finished off in the barrel. The wine was aged on the gross lees for about 6 months before being racked and returned to the barrel. The maturation took place in 225-liter French oak barrels, with a small percentage of new oak. This adds complexity and a hint of smokiness to the wine.

TASTING NOTE: Peppery spice, blue and black fruit with additional allure of a brush of dried herb and fynbos on the nose. Corduroy softness and mouthfeel is apparent on entry. That texture grows, as does the fruit intensity, into a fantail of flavour: ripe plum, blueberry and a hint of licorice and herbs. Buttressing that ripeness is the structure lent by well integrated oak and a sinewy muscularity and leashed power. Good frame and harmony – nothing is dominant. Long, rich tail with spice and fynbos on the end.

Alc: 14.5% | TA: 5.0g/l | RS: 2.4g/l | PH: 3.46

