

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT SYRAH 2019

AVERAGE TEMPERATURE: 17.6°C

RAINFALL: 836mm

HARVESTING BEGAN: 18 February 2019

HARVESTING ENDED: 26 February 2019

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 13tons/ha

CULTIVAR: 100% Syrah

**VINTAGE NOTES:** The 2019 crop yield was much higher than the previous 2018 vintage, which had suffered three years of severe drought. Weather conditions during the flowering and fruphasest phase in October caused uneven ripening. However, moderate weather during the growing season led to strong growth and denser canopies. The somewhat cooler conditions prior to harvest resulted in exceptional fruit with balanced acidity and outstanding flavours.

**WINEMAKING NOTES:** All of the berries used in this wine were sorted using an optical sorting machine to ensure that only the best quality was utilised in the production of Anthonij Rupert Syrah. Fermentation occurred in a combination of stainless steel and concrete tanks. After being fermented dry on the skins, the wine was pressed and immediately transferred to the barrel. Malolactic fermentation was finished in a barrel. The wine was left on the grapes for approximately 6 months before being racked and returned to the barrel for further ageing. Ageing occurred in 225-litre French oak barrels for 18 months with a minor percentage of fresh oak. This lends some richness and a hint of smokiness to the wine.

**TASTING NOTE:** Delicate hints of lavender add interest to the nose which boasts poached plum, spice, dried herbs and polished oak. The mouth is rich and rounded with beautiful velvety smooth texture. All of which serves as a backdrop to the flavours of black fruits, plum compote, baking spices and herbs, seamlessly intertwined in an alluring melange which is so delicious and satisfying. A light sprinkling of pepper and fynbos adds vibrance while the oak is seamlessly meshed providing a frame for the whole mouthful. Cohesive, charming, poised and elegant with a wonderfully long yet lively tail.

Alc: 14.5% | TA: 5.6g/l | RS: 2.2g/l | PH: 3.47



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