

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT SYRAH 2020

AVERAGE TEMPERATURE: 17.9°C

RAINFALL: 786mm

HARVESTING BEGAN: 5 February 2020

HARVESTING ENDED: 12 February 2020

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 13.3ton/ha

CULTIVAR: 100% Syrah

**VINTAGE NOTES:** The 2020 Syrah harvest yielded a larger tonnage compared to 2019, largely due to the favorable winter conditions. Ample winter rainfall enriched the soils, allowing for post-harvest irrigation which produced healthier vines for the 2020 growing season. The moderate summer temperatures during ripening helped preserve vibrant flavors in the grapes with minimal stress allowing for bigger bunches. The 2020 vintage is expected to deliver full-bodied wines with concentrated, expressive flavor profiles.

**WINEMAKING NOTES:** Our 2020 Syrah grapes were hand-picked with care and placed into small lug boxes before being transported to the cellar in refrigerated trucks to preserve their freshness. Each berry was carefully sorted by an optical sorter, so only the best entered the fermentation vessels. Fermentation took place in both stainless steel and concrete tanks to bring out the distinct characteristics of the Syrah. Once fermentation was complete, the wine was pressed and immediately transferred to barrels, where malolactic fermentation takes place. For added depth, we kept the wine on the gross lees for about six months before racking it off and returning it to barrels for further aging. Maturation occurred in 225L French oak barriques, with a small portion in new oak, adding layers of complexity and a hint of smokiness.

Only 19 barriques were produced for the 2020 vintage.

**TASTING NOTE:** Appealing spicy plum and dark fruit compote aromas, perfumed and seductive. The palate entry is supple, smoothly rounded and comforting. Once again, the rich and ripe plum, blackberry and blueberry fruit are apparent. It doesn't stop there, with pepper, herbs and an earthiness mingling with a cigar box and spice nuance. The ease and approachability are something of a disguise, as the wine has grip and muscular power in abundance. Harmonious and somewhat deceptive integrated oak adds to the impression of effortless ease, yet the wine remains poised, rich, rewarding and complex.

Alc: 14.5% | TA: 5.8g/l | RS: 2.6 g/l | PH: 3.50



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