

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET SAUVIGNON 2017

AVERAGE TEMP: 18.3°C

RAINFALL: 644.2mm

HARVESTING BEGAN: 1 March 2017

HARVESTING ENDED: 2 March 2017

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 7ton/ha

CULTIVAR(S): Cabernet Sauvignon

VINTAGE NOTES: The vineyards selected for the Anthonij Rupert wines are chosen from vines planted on carefully selected specific sites and soil types. The canopies of each block and the final yield of each site are managed precisely to express the character of this varietal and its unique location.

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in refrigerated trucks. In the cellar, the whole berries are sorted with an optical sorter ensuring exceptional care and quality at the start and then gravity-fed into wooden fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the large wooden tanks. The wine is then aged for 24 months in 80% new French oak. After bottling the wine is finally bottle-aged for another 24 months.

TASTING NOTES: Understated aromas of dark fruitcake, cherry blossom and subtle violet perfume with just a hint of cocoa powder. Impressive cohesion of nose and palate with those same fruitcake, cherry and violet notes being found in the mouth. Bright, lively and juicy but wonderfully dry and structured with impressive refinement. There's a good frame of oak around the fruit adding grip and length. Everything is balanced by fresh acidity, making for a rewarding, rounded mouthful. A long and generous wine.

Alc: 13.5% | TA: 6.0g/l | RS: 2.8g/l | PH: 3.39

