

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET SAUVIGNON 2018

AVERAGE TEMP: 18.2°C

RAINFALL: 705.5mm

HARVESTING BEGAN: 6 March 2018

HARVESTING ENDED: 8 March 2018

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 7ton/ha

CULTIVAR(S): 100% Cabernet Sauvignon

VINTAGE NOTES: The vineyards selected for the Anthonij Rupert range of wines are all chosen from very specific sites and soil types. The canopies of each block and the final yield of each site is managed precisely to express the character of the specific varietal and its 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 sorting machine 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 wooden tanks. After fermentation 5 days of maceration is allowed. The wines are then aged for 24 months in 60% new French oak, bottled and then finally bottle-aged for an additional 24 months, before being released.

TASTING NOTES: The nose is immediately alluring with floral delicacy, cassis and spicy Christmas cake aromatics. A mélange of black berry fruit with spice, tobacco leaf and cedar flavours are immediately apparent on the rounded, silky, smooth palate. Layered and rich, there is a sensation of leashed power with a supple muscularity apparent in the seamlessly integrated oak and fruit balance. Classic, refined and rewarding, the wine is elegant, harmonious and long.

Alc: 14.5% | TA: 5.6g/l | RS: 2.9g/l | PH: 3.67

