

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MERLOT 2016

AVERAGE TEMP: 18.1°C

RAINFALL: 491mm

HARVESTING BEGAN: 22 January 2016

HARVESTING ENDED: 16 February 2016

ORIGIN OF FRUIT: Franschhoek and Darling

SOIL TYPE: De-composed granite

YIELD: 8.5 ton/ha

CULTIVAR(S): Merlot

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

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a refrigerated truck. In the cellar, the whole berries are manually double sorted and then gravity fed into fermenters. Each batch is cold soaked for a few days and then slowly brought up in temperature, with fermentation taking place naturally. The wines were aged for 18 to 24 months in 80% new French oak, bottled unfiltered and furthermore bottle aged for 2 years.

TASTING NOTE: Tempting herb notes overlay riper plum and berry fruit aromas.

In the mouth hedgerow fruit or berries and plum flavours are joined by deeper, darker inky nuances of cocoa and cedar. A deceptively soft textured palate also shows intensity with spice and earthiness and some powerful muscularity from time in oak. The tannins are integrated and add structure and grip as well as a dry, oak element to the long fruited tail. Complex and delightful, will benefit from further ageing.

Alc: 14.5% | TA: 5.8g/l | RS: 2.2g/l | PH: 3.53

