

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT MERLOT 2017

AVERAGE TEMP: 18.4°C

RAINFALL: 644mm

HARVESTING BEGAN: 3 February 2017

HARVESTING ENDED: 13 February 2017

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 9ton/ha

CULTIVAR(S): 100% Merlot

**VINTAGE NOTES:** Vineyards selected for the Anthonij Rupert range of 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 are 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 a refrigerated truck. In the cellar, the whole berries are double-sorted with optical sorting and then gravity-fed into wood fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature, where fermentation takes place naturally. After fermentation, 5 days of maceration on the skins are allowed. The wines were aged for 24 months in 60% new French oak, bottled unfiltered, and then bottle-aged for 3 years.

**TASTING NOTE:** Black Forest gateau aromas and deep plum aromas with spice hints are present on the nose. The palate is plush and enveloping, with black cherry, plum, and understated spice notes. rounded, soft, and velvety textured, but with a core of ripe, dark fruit. The oak is beautifully integrated and supportive without being dominant. Elegant, refined, and well structured, the wine is a good reflection of an excellent vintage, despite being in the middle of a drought. Long and rewarding tail.

Alc: 14% | TA: 6.0g/l | RS: 2.1g/l | PH: 3.60

