

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT OPTIMA

VINTAGE : 2015

AVERAGE TEMP: 18.9 °C

RAINFALL: 531.65mm

HARVESTING BEGAN: 28 January 2015

HARVESTING ENDED: 4 March 2015

ORIGIN OF FRUIT: Franschhoek and Darling

SOIL TYPE: Decomposed granite and clay

YIELD: 8 ton/ha

VINTAGE NOTES: After a careful process of identifying the top terroir for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

WINEMAKING: In 2015 the grapes were handpicked in the early morning, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes were then sorted on a double-sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225ℓ new French oak barrels and 10000ℓ wooden tanks. The wines were made and aged separately for 18 months in 225ℓ French oak barrels (35% new oak). The wines were blended and aged for a further 6 months in barrel and tank and bottle-matured for 24 months before release.

TASTING NOTES: Delightful interplay of blackcurrant, cassis, violet perfume and an earthy richness.

The wine feels silky, supple and smooth when first it hits the palate. Flavours of dark berry fruit, Christmas pudding, cigar box and spice then make their presence felt. Beautifully poised and balanced with neither fruit nor oak dominating. Good backbone and lithe body. The oak is sympathetic and supportive. A delightful blend with an aftertaste which goes on and on, making it ideal for food.



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