

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT OPTIMA 2018

AVERAGE TEMPERATURE: 18.2°C

RAINFALL: 682.9mm

HARVESTING BEGAN: 6 February 2018

HARVESTING ENDED: 9 March 2018

ORIGIN OF FRUIT: Franschhoek and Groenekloof

SOIL TYPE: Decomposed granite

YIELD: 9ton/ha

CULTIVAR: 37% Cabernet Sauvignon, 33% Cabernet Franc, 27% Merlot, 3% Malbec

IN THE VINEYARD: The grapes selected for the Anthonij Rupert Optima, comes from our L'Ormarins Estate in Franschhoek and Rooderust farm in Darling. Specific sites, each with their own unique soil type and climatic conditions, were identified for the ideal grape selection, which make up unique components of the final blend in Optima.

VINTAGE NOTES: 2018 showed good fruit and a promise of a good consistent wine. Lower rainfall, definitely contributes to more challenges in the cellar. Yields were lower than previous years and smaller bunches were noticeable, with potentially good structure and tannin.

WINEMAKING NOTES: The Berries are from a selection of vineyards from our Rooderust farm and L'Ormarins farm. This combination contributes to the complexity achieved in the fruit and structure of the wine. All berries was sorted by an optic sorting machine to ensure that only the best quality grapes are used for vinification. Wine was fermented dry on the skins in various fermentation tanks and underwent extended post fermentation maceration. The wine was finally aged in 225L French oak barrels for 20 months with 30% new oak being used.

TASTING NOTES: Bold plum, hedgerow fruit with a tempting dried lavender perfume on the nose. The wine confidently stalks onto the palate. Sleek yet succulent with rich spicy forest floor and the same hedgerow notes from the nose. A brush of herbs and fynbos adds interest. The wine is structured with a firm core of oak which is supportive rather than prominent or overbearing. Beautifully elegant and poised with lovely harmony all the way to its lingering and smart finish. Drinking well now, it will reward additional patience and careful cellaring.

Alc: 14% | TA: 5.8g/l | RS: 2.4g/l | PH: 3.49

