

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT OPTIMA 2019

AVERAGE TEMPERATURE: 17.5°C

RAINFALL: 636.3mm

HARVESTING BEGAN: 7 February 2019

HARVESTING ENDED: 20 March 2019

ORIGIN OF FRUIT: Franschoek and Groenekloof

SOIL TYPE: Decomposed granite

YIELD: 6.8ton/ha

CULTIVAR: 37% Merlot, 35% Cabernet Sauvignon, 28% Cabernet Franc

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

VINTAGE NOTES: Many vines were still battling to recover from the drought the Western Cape had experienced over the previous three to four years, even with a moderate to good rainfall. Crop size decreased to a record low. Despite the decreased yields and some uneven ripening, this vintage could provide wines of good quality. Smaller berries helped to maintain a balance between acidity and sugar as well as a decent distribution of flavors.

WINEMAKING NOTES: To ensure that only the best grapes were utilized, all components were sorted using an optical sorting system. The wine underwent a lengthy post-fermentation maceration after being dry-skinned fermented. This guarantees good tannin structure along with deep color extraction. French oak and stainless steel tanks were used for fermentation in order to enhance complexity. In the barrel, the malolactic fermentation was finished, and then the wine was racked off the lees. Before the final blend, each component was matured separately for 20 months in 225L French oak barrels, with 30% of those barrels being first fill.

TASTING NOTES: Violet, blackberry, cherry, cocoa, spice, and fruit-cake scents instantly seduce. In a single whiff, classic Black Forest gateau.

The mouth is soft, rounded, velvety, and loving with a dry tail with the same ripe and rich flavors. It is supple, textured, and elegant, offering focus, structure, and a velvety appeal. Layered, complex, cohesive, and satisfying

Alc: 14% | TA: 5.8g/l | RS: 2.4g/l | PH: 3.61

