

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT PETIT VERDOT 2016

AVERAGE TEMP: 18.1°C

RAINFALL: 754mm

HARVESTING BEGAN: 1 March 2016

HARVESTING ENDED: 1 March 2016

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

YIELD: 4.5ton/ha

CULTIVAR(S): 100% Petit Verdot

IN THE VINEYARD: The vineyard is on our Franschhoek estate, Normal trellising and the tonnages was around 8 tons per hectare. The decomposed granite soils gives this wine a very dark fruit profile and a lot of concentration that can handle a lot of new oak. The canopies of this vineyard and the final yield of this site was managed precisely to express the character of this varietal and location.

VINTAGE NOTES: The 2016 vintage was at times, a challenge. The growing season was exceptionally dry with drought having a major impact on the crops, especially in Franschhoek. Although some grapes did suffer from sunburn, others benefited from the extra concentration, however, acidity was in some cases compromised. Despite the harvest being earlier than normal, conditions had cooled enough to allow later-ripening grapes a chance to catch up. Overall, the harvest was far smaller than normal, and the quality could vary quite substantially.

WINEMAKING: The Petit Verdot was harvest in lug boxes and then refrigerated overnight in the cellar. The next day the grapes were optical sorted and fermented in 3ton wooden fermenters. Malolactic was done in 225L French oak barrels. After Racking the wine was aged in 80% new oak and 20% 2nd fill barrels for 24 months. After bottling the wine was bottle aged for another 5 years.

TASTING NOTES: Enveloping rich fruitcake aromatics with a hint of charcuterie alongside spice.

The flavours are bold. Inky, deep, dark and dense blue and black fruit with a dry, spicy oak grip that the grape variety is noted for. Powerful yet restrained, the oak is unmistakably prominent but balanced by the concentration of the ripe dark berry flavours. Structured with dry tannin grip and a long, rich tail. Not for the fainthearted

Alc: 14% | TA: 5.6g/l | RS: 2.6g/l | PH: 3.56

