

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT SYRAH

VINTAGE: 2014

AVERAGE TEMP: 19.2°C

RAINFALL: 1089.5mm

HARVESTING BEGAN: 24 February 2014

HARVESTING ENDED: 27 February 2014

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

VINTAGE NOTES: The vineyards selected for the Anthonij Rupert 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 were managed precisely to express the character of the different varietal and location.

WINEMAKING: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in refrigerated trucks. In the cellar, the whole berries are manually double sorted and then gravity-fed into fermenters. Each batch is cold soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the barrel. The wines were aged for 18-24 months in 85% 225L new French oak barrels, bottled unfiltered and bottle-aged for 2 years.

TASTING NOTES: Understated fynbos edge to plump black plum and vanilla spice with a hint of violets on the nose. Complex and intriguing.

The palate is simultaneously plush-textured and svelte but multi-faceted with plum-, blueberries-, ink and spice notes. A focused, linear wine which is graceful with beautifully integrated mature oak notes. The tail is long, spicy, rewarding and intricate.



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