

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT CABERNET FRANC 2016

VINTAGE: 2016

AVERAGE TEMPERATURE: 18.6°C

RAINFALL: 754mm

HARVESTING BEGAN: 17 February 2016

HARVESTING ENDED: 17 February 2016

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 8ton/ha

CULTIVAR: Cabernet Franc

VINTAGE NOTES: The vineyards selected for the Anthonij Rupert range of wines are all carefully chosen from very specific sites and soil types. The canopies of each block and the final yield of each site is managed precisely to express the character of the different varietal and location.

WINEMAKING NOTES: Grapes are handpicked, placed into small lug boxes and transported to the cellar in refrigerated trucks. In the cellar, the whole berries are double-sorted with an optical sorting line and then gravity-fed into French oak fermenters. Each batch is cold-soaked for a few days and then slowly brought up in temperature. Malolactic fermentation occurred naturally in the barrel. The wines were aged for 18- to 24 months in 225l French oak barrels (60% new), bottled unfiltered and finally bottle-aged for 3 years.

TASTING NOTE: Seductive bouquet of blue and black berry compote with a gentle herb and violet sheen backed by a subtle earthy note.

The palate is sensual, sleek and supple initially before a muscular oak grip announces itself. Those same blue and black berries and plum fruits are apparent, along with a spicy cedar and light vanilla nuance and herbaceous and earthy undertone. Overall, it's cohesive and structured with everything in place but there's a notable brooding muscularity and restrained power with sufficient freshness to balance, which bodes well for maturation. Harmonious and long.

Alc: 14.5% | PH: 3.46 | RS: 3.5g/l | TA: 6.1g/l



www.anthonijrupert.com

