

# 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: Franschhoek and Groenekloof

SOIL TYPE: Decomposed granite

YIELD: 6.8ton/ha

CULTIVAR: 37% Merlot, 35% Cabernet Sauvignon, 26% Cabernet Franc, 1% Cinsuat, 1% Roobernet

**IN THE VINEYARD:** The carefully selected grapes for 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 characteristics, which form unique components of the final blend in Optima.

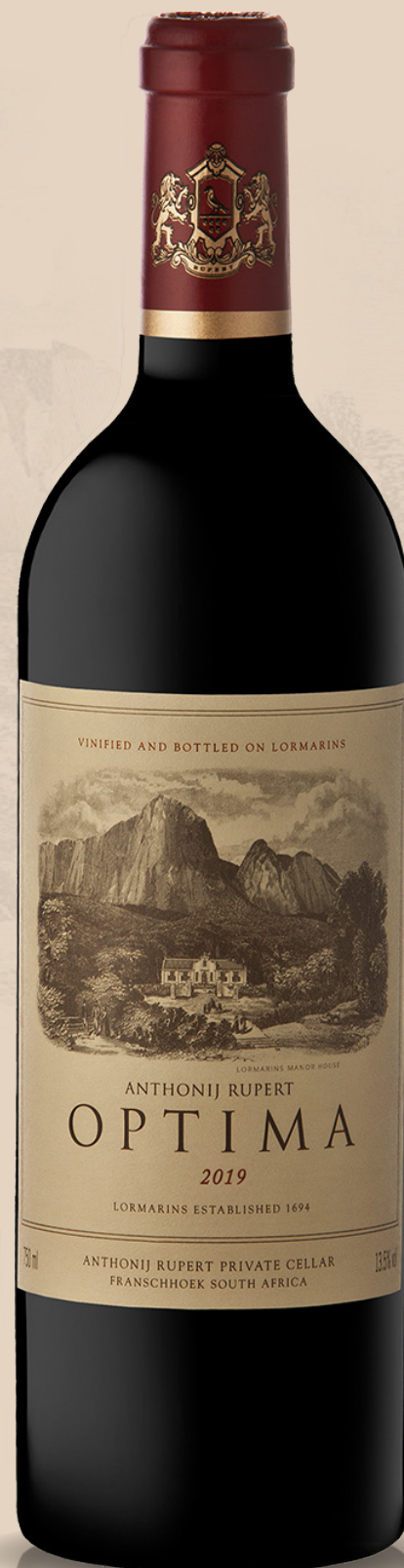
**VINTAGE NOTES:** Even with a moderate to good rainfall, many vines were still struggling to recover from the drought the Western Cape had experienced over the preceding 3-4 years. Crop size hit a record low. Good quality wines can be expected from this vintage despite the lower yields and a bit of uneven riping. Smaller berries contributed to a good concentration of flavours and a balance between acidity and sugar.

**WINEMAKING NOTES:** All components were sorted by an optic sorting machine to ensure that only the best quality grapes are used. Wine was fermented dry on the skins and underwent extended post fermentation maceration. This ensures deep colour extraction combined with good tannin structure. To add complexity fermentation was done in a combination of French oak tanks and Stainless steel tanks. Malolactic fermentation completed in barrel, where after the wine was racked off the lees. Before the final blend is composed, each component was aged separately and kept in 225L French oak barrels for 20 months with 30% first fill barrels being used.

**TASTING NOTES:** Instant seduction of violet, blackberry, cherry, cocoa, spice and fruit-cake perfume. Black Forest gateau in one whiff.

Those same ripe and rich flavours are found in the mouth which is soft, rounded, plush and embracing – but with a dry tail. Supple, textured and elegant it offers up concentration, structure as well as a velvety appeal. Layered, nuanced, cohesive and rewarding.

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



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