

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT OPTIMA 2020

AVERAGE TEMPERATURE: 17.6°C

RAINFALL: 633.52mm

HARVESTING BEGAN: 5 February 2020

HARVESTING ENDED: 27 February 2020

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 10.5ton/ha

CULTIVAR: 34% Merlot, 32% Cabernet Sauvignon, 30% Cabernet Franc, 4% Petit Verdot

VINTAGE NOTES: The 2019 vintage yield was significantly higher than the preceding 2018 vintage, which had experienced three years of severe drought. Changing weather conditions during the flowering and fruit set period in October resulted in some uneven rip-ening, but moderate weather during the growing season produced strong growth and denser canopies. The slightly cooler conditions leading up to harvest produced excellent fruit with balanced acidity and concentrated flavours.

WINEMAKING NOTES: Grapes are hand-picked, placed in small lug boxes, and then transported to the cellar in a refrigerated truck. The whole berries are double-sorted in the cellar using an optical sorting machine to ensure that only the best quality grapes are used. The must was fermented dry on the skins and then macerated for an extended period of time after fermentation. This results in a deep colour and a good tannin structure. Fermentation took place in a combination of French oak and stainless steel tanks followed by malolactic fermentation barrel. Each component was matured separately in 225L French oak barrels for 20 months, with 30% of the barrels being new oak.

TASTING NOTES: Complex bouquet of fruitcake, cedar, cocoa and a perfumed whiff of dried lavender. Broad, fleshy and succulent with all of that the nose promises being delivered on the palate. Spice sprinkled cedar with rich dark fruitcake flavour. Wonderfully soft, rounded and silky palate that shows cohesion and refinement. Impressive density and concentration that doesn't overwhelm. Nor does the oak used in the maturation of this impressive blend. Plush, comfortable and eminently rewarding with a lingering dry tail.

Alc: 14,5% | TA: 5.8g/l | RS: 2.2g/l | PH: 3.56

