

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



ANTHONIJ RUPERT CABERNET FRANC

VINTAGE: 2014

AVERAGE TEMP: 16.91 °C

RAINFALL: 1089.5mm

HARVESTING BEGAN: 22 February 2014

HARVESTING ENDED: 22 February 2014

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed granite

CULTIVAR: Cabernet Franc

YIELD: 9ton/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 a cool truck. 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. Malolactic fermentation occurred naturally in the barrel. The wines were aged for 18- to 24 months in 225ℓ new French oak barrels, bottled unfiltered and bottle-aged for a year.

TASTING NOTES: Bold graphite, earthy aromas with a subtle blackcurrant leaf note over black and blueberry fruit. Faint touch of oak apparent.

There is pure black berry fruit on the palate. Succulent, supple and beautifully smooth and refined, the oak is well knit, creating a polished platform upon which the fruit dances. Seductive, teasing hint of violet perfume too. Lovely texture and restraint which create an overall impression of elegance. Long, rewarding finish.

Alc: 14.5% | TA: 5.4g/ℓ | pH: 3.55 | RS: 2.1g/ℓ



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