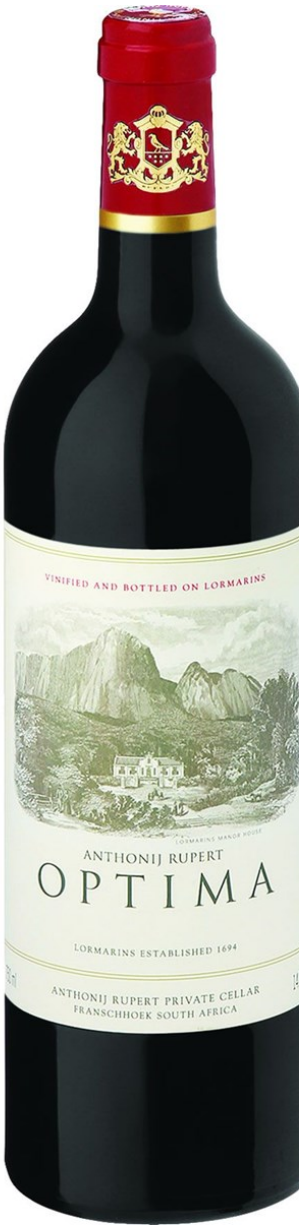
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Anthonij Rupert Optima 2008

The nose abounds with blackcurrant, cassis, ripe plum and rich fruitcake with a hint of tobacco leaf too. It's soft-textured and invitingly seductive. The same beautiful black and red fruit make the transition from nose to palate. They can be found in abundance with licorice and coca adding a dark, inviting depth and contrast to the ripe sweetness of the fruit. Velvety and soft textured but with backbone and structure.



variety : n/a | Cabernet sauvignon, Merlot, Cabernet franc, Petit verdot
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.10 g/l **pH :** 3.57 **ta :** 4.88 g/l **va :** 0.5 g/l **so2 :** 110 mg/l **fso2 :** 21 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : After a careful process of identifying the top terroirs for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

in the cellar : Vinification
In 2008 the red grapes were hand picked in the early morning, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes are hand selected and sorted on a double sorting table. After the cold-soak, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225L new French oak barrels.

Maturation
The wines were made and aged separately for 18months in 225L French oak barrels. The wines were blended and aged for a further 6 months in barrel and bottle matured for 24 months before release.

Anthonij Rupert Wyne

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