

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

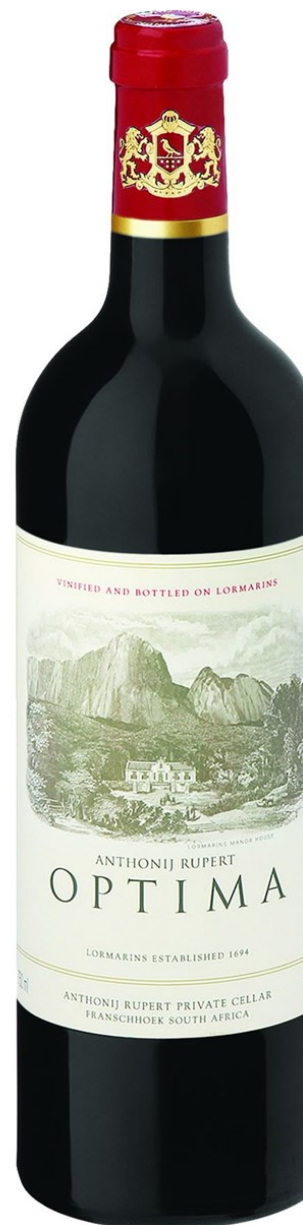
in the vineyard : After a careful process of identifying the top terroirs for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal 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 18 months 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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