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Anthonij Rupert Syrah 2007

Interesting mix of plum and red fruits with a sprinkling of white pepper spice and a hint of meat extract. Rich, rounded and succulent entry to the palate. Red and black fruit galore,with spicy clove and pepper giving it a lift. At the other end of the spectrum, a flinty, dusty, mineral note anchors it all. Lovely balance of fruit and acid with velvety texture and supple tannins. Wonderful long aftertaste.



variety : Shiraz | 100% Syrah
winery : Anthonij Rupert Wyne
winemaker : Neil Patterson, Dawie Botha
wine of origin : Coastal
analysis : **alc :** 15.00 % vol **rs :** 3.23 g/l **pH :** 3.71 **ta :** 5.32 g/l **va :** 0.72 g/l **so2 :** 100 mg/l **fso2 :** 20 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The vineyards selected for the Anthonij Rupert wines are chosen from vineyards planted on very specific sites and soil types. The canopies of each block and the final yield of each site was managed precisely to express the character of the different varietal and location.

about the harvest: Grapes are picked by hand, placed into small lug boxes and transported to the cellar in cool trucks.

in the cellar : In the cellar, the whole berries are manually double sorted and then gravity fed into fermentors. Each batch is cold soaked for a few days and then slowly brought up in temperature,fermentation takes place naturally in the barrel.

Maturation
The wines were aged for 18 - 24 months in 225 litre new French oak barrels, bottled unfiltered and bottle aged for a year.

Anthonij Rupert Wyne

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