

## Anthonij Rupert Main Blend 2007

Dense but detailed, with gorgeous layers of blackberry pâte de fruit, crushed plum, cassis and cherry preserves all seamlessly melded, while chocolate, Kenya AA coffee and roasted bay leaf notes fill in all the grooves on the finish. This has power, cut and balance. *James Molesworth - Wine Spectator*

**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

**winery :** Anthonij Rupert Wyne

**winemaker :** Dawie Botha

**wine of origin :** Franschhoek

**analysis :** alc : 14.29 % vol rs : 4.0 g/l pH : 3.75 ta : 5.1 g/l va : 0.79 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

**in the vineyard :** The vineyards for this specific blend were chosen from our best sites. The L'Ormarins vineyards with the decomposed granite supplied the richness and fullness to the wine. The Rooderust vineyards which has more clay and a slightly warmer climate supplied the intense fruit aromas together these terroirs produced a unique wine.

Origin of fruit (from which farm): L'Ormarins / Rooderust (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

Average Temp.: 21.4°C

Rainfall: 895mm

Soil type: Decomposed Granite

Yield: 6 ton/ha

**about the harvest:** Grapes are picked by hand.

Harvesting began: 06/02/2007

Harvesting ended: 19/03/2007

**in the cellar :** Grapes are 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 fermentors. Each batch is cold soaked for a few days and then slowly brought up in temperature, fermentation takes place naturally. The wines were aged for 18 to 24 months in 100% new French oak, bottled unfiltered and bottle aged for a year.



### Anthonij Rupert Wyne

Franschhoek

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[www.rupertwines.com](http://www.rupertwines.com)