

Anthonij Rupert Cabernet Sauvignon 2008

Delicate violet aromas overlay characteristic cassis and tobacco leaf typical of this varietal, both of which define the elegant, layered palate in this particular example of Cabernet Sauvignon. Supple and lithe in structure and with a texture, that gives this superbly polished mouthful a long lingering aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Neil Patterson, Dawie Botha

wine of origin : Coastal

analysis : alc : 14.58 % vol rs : 1.8 g/l pH : 3.98 ta : 6.1 g/l va : 0.98 g/l so2 : 88 mg/l fso2 : 12 mg/l

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

pack : Bottle **closure** : Cork

2005 vintage: 92 points, Wine Spectator | Joint highest rated SA Cabernet Sauvignon

2006 vintage: 92 points, Wine Spectator

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.

Soil type: Decomposed Granite

Rainfall: 955mm

Average Temp: 23.6° C

Origin of Fruit: 65% Rooderust. 35% L'Ormarins

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

Harvesting Began: 14/03/2008

Harvesting Ended: 19/03/2008

Yield: 6t/ha

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. 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

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