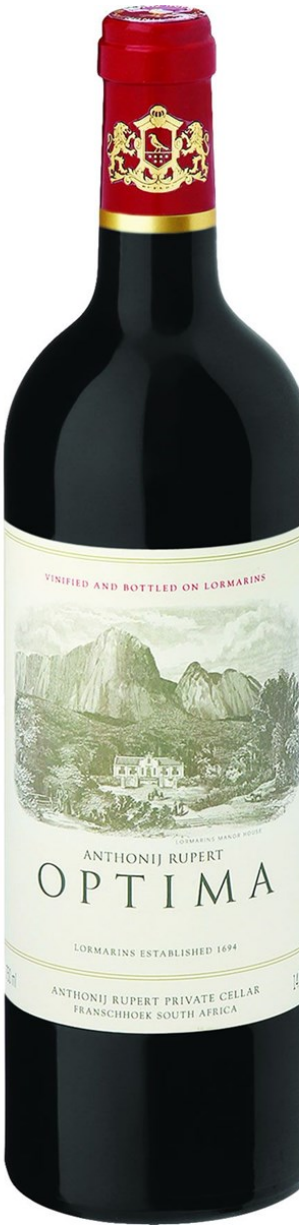
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Anthonij Rupert Optima 2010

Hints of cinnamon and cocoa overlay fruitcake and blackberry fruit with a light oak presence on the nose. The palate offers up the same characteristics with plum plushness added, along with a more earthy and inky nuance providing depth. Elegant and refined with silky ripe tannins, an integrated oak backbone and yet velvety smooth mouthfeel. Beautifully balanced. The aftertaste lingers long.



variety : Cabernet Sauvignon | Cabernet sauvignon, Merlot,
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 13.22 % vol **rs :** 2.3 g/l **pH :** 3.51 **ta :** 5.3 g/l **va :** 0.68 g/l **so2 :** 106 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 terroir 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.

Soil Type: Decomposed granite and clay
Average Temp: 18.31° C
Rainfall: 661.6ml

about the harvest: In 2010 the grapes were handpicked in the early morning at 24.5° Balling, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar.
Date harvesting Began: 11/02/2010
Date harvesting ended: 25/02/2010
Yield: 8t/ha

in the cellar : The grapes are then sorted on a double sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225L new French oak barrels and 10000L wooden tanks.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 tank and bottle-matured for 24 months before release.

Anthonij Rupert Wyne

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