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Anthonij Rupert Syrah 2008

Delicate violet bouquet which mingles with ripe plum, black cherry and spice. Complex and inviting. A pliable, textured wine packed with silky rich, ripe black fruit. The gentle floral violet note and spice add dimension and interest. Smooth and velvety, it's layered with depth and concentration yet remains fresh and succulent. Balanced, structured and polished.



variety : Shiraz | 100% Syrah
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin :
analysis : **alc :** 14.65 % vol **rs :** 2.3 g/l **pH :** 3.78 **ta :** 5.3 g/l **va :** 0.72 g/l **so2 :** 100 mg/l **fso2 :** 20 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2008 vintage: Silver, International Wine and Spirits Competition 2014

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.

Average Temperature: 21.4˚C
Rainfall: 895mm
Origin of fruit: 100% L'Ormarins
Soil type: Decomposed Granite
Yield: 6ton/ha

about the harvest:

Grapes are picked by hand, placed into small lug boxes and transported to the cellar in cool trucks. Harvest began on 21 February 2008 and ended on 01 March 2008.

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. 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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