

Anthonij Rupert Cabernet Sauvignon 2009

Rich spicy fruitcake, cedar and tobacco leaf abundance on the nose. Complex and generous. There's more of the same in the mouth with a generous abundance of black cherry, nutmeg, clove and cedar spice. Svelte and poised, the wine is superbly elegant with the oak and fruit beautifully integrated. Powerful and big yet leashed with ample depth, breadth and length. It is effortlessly sophisticated and offers heaps of enjoyment. A thoroughbred!

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Western Cape

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 **size** : 750ml **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: 919.8mm
Average Temp: 17.97° 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: 02/03/2009

Harvesting Ended: 12/03/2009

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 90% new French oak, bottled unfiltered and bottle aged for 24 months.

Anthonij Rupert Wyne

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