

Anthonij Rupert Merlot 2008

Mulberry and blackberry aromas with a fynbos overlay. Richly fruited mouthful of plum pudding, Christmas cake with spicy cinnamon and clove highlights. A cocoa element adds depth, concentration and interest but it remains poised and fresh. Long rewarding aftertaste.

variety : Merlot | 100% Merlot

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Western Cape

analysis : alc : 14.83 % vol rs : 2.50 g/l pH : 3.65 ta : 5.3 g/l va : 0.91 g/l so2 : 56 mg/l fso2 : 7 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2011 vintage: Silver, International Wine and Spirits Competition 2014

2005 vintage: 91 points, Wine Spectator | Highest rated SA Merlot

2006 vintage: 91 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.

Average temperature: 23.75°C

Rainfall: 450mm

Origin of fruit: 70% L'Ormarins, 15% Rooderust , 15% Helderberg

Soil type: Granite with clay

about the harvest:

Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a refrigerated truck.

Harvesting began: 15/02/2008

Harvesting ended: 15/02/2008

Yield: 8.9ton/ha

in the cellar : In the cellar, the whole berries are manually double sorted and then gravity fed into fermenters. 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.

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Franschhoek

021 874 9004

www.rupertwines.com

