

Anthonij Rupert Main Blend 2008

Expressive nose of ripe, macerated cherry, plum and blackcurrant with a spicy sheen. Restraint and elegance are apparent on the palate. The same black cherry, plum, cassis and spice are present - but reined in. Suave and svelte with layers of fruit. Velvety smooth and caressing texture. Harmonious balance of fruit and supportive, lightly spicy oak notes. Succulent and refreshing on a long, focused finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Franschhoek

analysis : **alc** : 14.67 % vol **rs** : 2.1 g/l **pH** : 3.87 **ta** : 5.7 g/l **va** : 0.99 g/l **so2** : 87 mg/l **fso2** : 9 mg/l

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

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

in the vineyard : The vineyards for this specific blend were chosen from our best sites. The L'Ormarins vineyards with the decomposed granite supplied the richness and fullness to the wine. The Rooderust vineyards which has more clay and a slightly warmer climate supplied the intense fruit aromas together these terroirs produced a unique wine.

Origin of fruit: L'Ormarins / Rooderust (Cabernet Sauvignon, Merlot, Cabernet Franc)

Average Temp: 18.91°C

Rainfall: 1 390.29mm

Soil type: Decomposed Granite

about the harvest: Grapes are picked by hand.

Harvesting began: 22/02/2008

Harvesting ended: 28/03/2008

Yield: 6ton/ha

in the cellar : Grapes are placed into small lug boxes and transported to the cellar in a refrigerated truck. In the cellar, the whole berries are manually double sorted and then gravity fed into wooden fermenters. Each batch is cold-soaked for a few days and then slowly brought up to temperature. Fermentation takes place naturally. The wines were aged for 24 months in 100% new French oak, bottled unfiltered and bottle aged for 24 months.



Antonij Rupert Wyne

Franschoek

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