

Anthonij Rupert Optima 2011

Spicy fruitcake, cherry tobacco and cigar box aromas with juicy plum highlights tempt the nostrils. Complex and refined nose. There's more elegance and genteel character in the mouth. Ripe and yielding plush black berry fruit, again with abundant spice. As soft and smooth as a ballroom dancer gliding and dipping in a Viennese waltz! Silky tannins, good integration of fruit and oak which has led to leashed power and superb structure. A wine that's drinking well now but which is made for the long haul and will reward patience.

variety : Cabernet Sauvignon | Cabernet sauvignon, Merlot,

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Western Cape

analysis : **alc** : 14.21 % vol **rs** : 2.1 g/l **pH** : 3.54 **ta** : 5.2 g/l **va** : 0.62 g/l **so2** : 88 mg/l **fso2** : 23 mg/l

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

pack : Bottle **size** : 750ml **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: 18.32° C

Rainfall: 539.96ml

about the harvest: In 2011 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: 02/02/2011

Date harvesting ended: 09/03/2011

Yield: 8tons/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.

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Franschhoek

021 874 9004

www.rupertwines.com

