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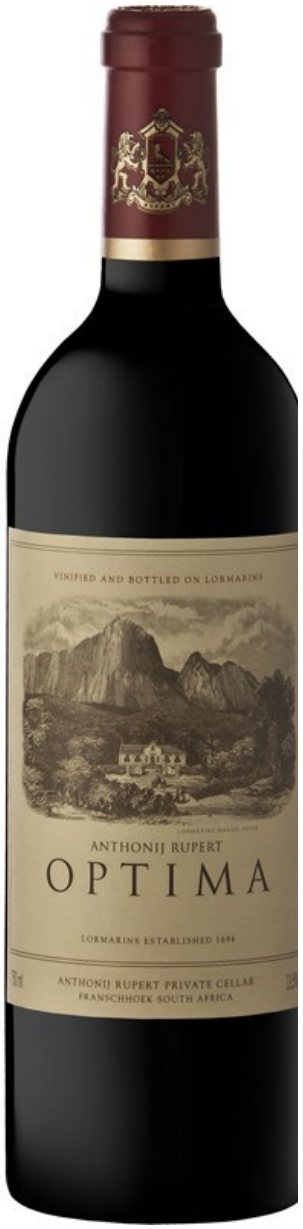
Anthonij Rupert Optima 2012

Alluring spicy aromatic overlay to dark berry and plum fruit with blackcurrant leaf and hint of cracked black pepper and violet. This wine is all about texture – from its soft, velvety entry to the gentleness of the spice which pervades the cassis, black fruit and cedar flavour. Ample turned earth and tobacco leaf notes too. Beautifully layered and harmonious with the fruit ideally supported and framed by sympathetic oak. Nothing is overplayed or dominant. Refined and elegant throughout. Rich, plush and nuanced with an aftertaste that lingers and lingers.

Braised beef short rib



variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, 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

ageing : This wine can age for 10-15 years from vintage.

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.

about the harvest: AVERAGE TEMP: 17.8°C; AVG RAINFALL: 1046.4mm; HARVESTING BEGAN: 12 / 02 / 2012; HARVESTING ENDED: 07 / 03 / 2012; ORIGIN OF FRUIT: L'Ormarins & Rooderust; SOIL TYPE: Decomposed granite & clay; YIELD: 8ton/ha

in the cellar : In 2012 the grapes were handpicked in the early morning at 24.4˚Balling, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes were then sorted on a double-sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225 litre new French oak barrels and 10000 wooden tanks. The wines were made and aged separately for 18 months in 225 French oak barrels (35% new oak). The wines were blended and aged for a further 6 months in barrel and tank and bottle-matured for 24 months before release.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com