

Anthonij Rupert Syrah 2011

Cracked pepper and spice whiffs overlay bolder plum, blue fruit and a light violet nose. Flavours of ripe, juicy blue and black fruit are prominent on the palate. Plush, and succulent, the wine is both rich and rewarding. Agile and smooth textured, there's a suppleness to the mouthfeel which adds to its appeal. Oak is supportive, rather than assertive or overwhelming, with fine tannins. Lasting aftertaste and good length.

Meaty dishes and spicy foods like curries and pepper steak.

variety : Shiraz | 100% Syrah

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin :

analysis : alc : 14.65 % vol rs : 2.3 g/l pH : 3.78 ta : 5.3 g/l va : 0.72 g/l so2 : 100 mg/l fso2 : 20 mg/l

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

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

2008 vintage: Silver, International Wine and Spirits Competition 2014

ageing : The wines in this range are made to age between 8-15 years.

in the vineyard : The vineyards selected for the Anthonij Rupert wines are chosen from vines 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.

about the harvest: AVERAGE TEMP: 18.5°C; AVG RAINFALL: 1095.8mm; HARVESTING BEGAN: 10/02/2011; HARVESTING ENDED: 10/02/2011; ORIGIN OF FRUIT: Franschhoek; SOIL TYPE: Decomposed Granite; YIELD: 8ton/ha

in the cellar : Grapes are picked by hand, placed into small lug boxes and transported to the cellar in refrigerated trucks. 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 in the barrel. The wines were aged for 18-24 months in 85% 225L new French oak barrels, bottled unfiltered and bottle aged for 2 years.



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Franschhoek

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