

Anthonij Rupert Optima 2013

Beautiful seductive interplay of spice and red and black berry fruits on both the nose and palate. The mouth is succulent and packed with black cherry, blueberry and plum. Adding to its complexity is a notable violet hint and inky depth. Complex, layered, rich and powerful without being chunky or aggressive. Nothing is overplayed or dominant; it's superbly structured and all the pieces masterfully blended. Restrained use of oak and deliciously long with a finish that lingers.

Braised beef short rib

variety : Cabernet Franc | 50% Cabernet Franc / 30% Merlot / 17% Cabernet Sauvignon / 3% Malbec

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Western Cape

analysis : alc : 14.25 % vol rs : 2.1 g/l pH : 3.62 ta : 5.2 g/l va : 0.62 g/l so2 : 143 mg/l fso2 : 28 mg/l

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

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

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

in the vineyard : AVERAGE TEMP: 17.8°C

RAINFALL: 969mm

ORIGIN OF FRUIT: L'Ormarins & Rooderust

SOIL TYPE: Decomposed granite & clay

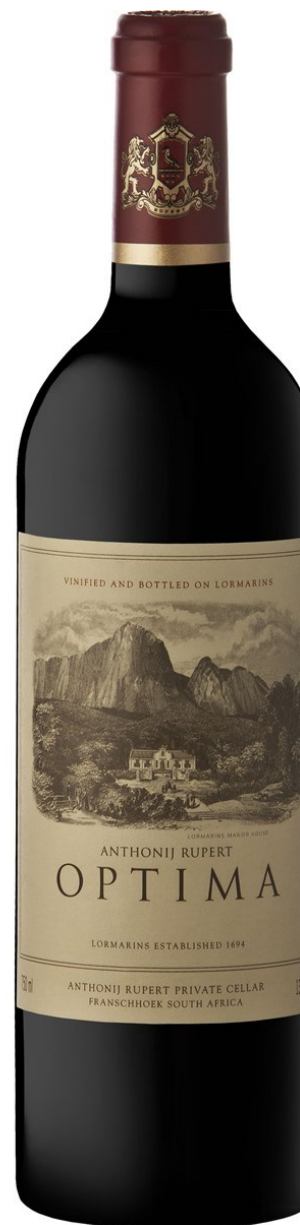
After a careful process of identifying the top terroir for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

about the harvest: HARVESTING BEGAN: 12 / 02 / 2013

HARVESTING ENDED: 13 / 03 / 2013

YIELD: 8ton/ha

in the cellar : In 2013 the grapes were handpicked in the early morning , placed in lug boxes and transported in refrigerated trucks to 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 225l new French oak barrels and 10000l wooden tanks. The wines were made and aged separately for 18 months in 225l 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

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