

Protea Cabernet Sauvignon 2016

Soft black berry fruit and forest floor aromas with subtle brush of spice. Texture rule the roost: rounded, soft and gentle in the mouth. Ripe, subtle and easy with ample plum, black berry fruit, cherry - and spice flavours. Harmonious with lovely marriage of oak and fruit - nothing dominates. Eminently drinkable with a long, rewarding finish.

Roast Beef & Lamb

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Darling

analysis : alc : 14.13 % vol rs : 2.8 g/l pH : 3.64 ta : 5.6 g/l va : 0.61 g/l so2 : 111 mg/l fso2 : 33 mg/l

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

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

ageing : 3-5 years from release date

in the vineyard : These grapes are specially selected primarily from the Groenekloof ward in the Darling area. This area is unique for its warm days and cool nights. This aspect, together with the deep red soils, is beautifully expressed in the wine as a mix between dark- and red fruit flavours with good concentration and a soft, juicy tannin structure.

about the harvest: VINTAGE: 2016 AVERAGE SUMMER TEMP: 18.1 °C RAINFALL: 347mm
ORIGIN OF FRUIT: Darling and Paarl
SOIL TYPE: Decomposed granite
YIELD: 10t/ha
HARVESTING BEGAN: 22/02/2016
HARVESTING ENDED: 03/03/2016

in the cellar : The grapes are picked by hand in the early morning hours, to ensure that the flavours stay intact. Grapes are then transported to the cellar and transferred into 10 000L stainless steel tanks. This is followed by alcoholic fermentation. After fermentation the wine is drained from the skins and the skins are pressed. The free run wine and the press wine are matured in 2nd and 3rd fill 225L and 500L French oak barrels and stainless steel tanks for approximately 12 months.

Anthonij Rupert Wyne

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