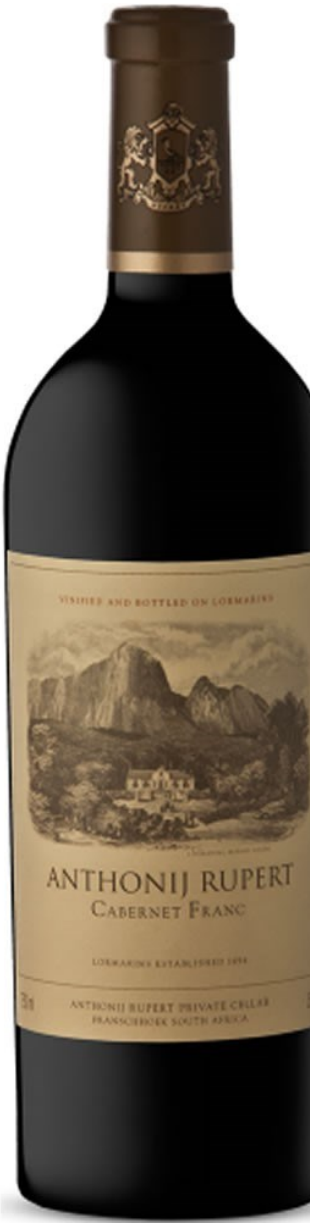
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# Anthonij Rupert Cabernet Franc 2013

The deep, dark colour gives a hint of what's to come: blue- and black berry fruit with notes of freshly turned earth, pencil shavings and a brush of dried oreganum.

The palate is equally complex and inviting with those rich, ripe, dark berry notes – but bright and inviting, not muscular and heavy. Spicy with graphite, licorice and more than a hint of ink. Complex, layered and refined with beautifully supple dry, fine tannin from integrated oak. Long, lithe and pliable on the finish.




**variety :** Cabernet Franc | Cabernet Franc
**winery :** Anthonij Rupert Wyne
**winemaker :** Neil Patterson, Dawie Botha
**wine of origin :** Franschhoek
**analysis :** **alc :** 14.5 % vol **rs :** . g/l **pH :** 3.6
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2020 Platter's Wine Guide - 5 Stars

**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: 17.9 °C VINTAGE : 2013 RAINFALL: 1260.5mm HARVESTING BEGAN: 4 March 2013 HARVESTING ENDED: 7 March 2013 ORIGIN OF FRUIT: Franschhoek SOIL TYPE: Decomposed Granite YIELD: 8 ton/ha

**in the cellar :** Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a cool truck. 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. Malolactic fermentation occurred naturally in the barrel. The wines were aged for 18- to 24 months in 225ℓ new French oak barrels, bottled unfiltered and bottle-aged for a year.

## Anthonij Rupert Wyne

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