

Anthonij Rupert Syrah 2014

Understated fynbos edge to plump black plum and vanilla spice with a hint of violets on the nose. Complex and intriguing. The palate is simultaneously plush-textured and svelte but multi-faceted with plum-, blueberries-, ink and spice notes. A focused, linear wine which is graceful with beautifully integrated mature oak notes. The tail is long, spicy, rewarding and intricate.

variety : Shiraz | 100% Syrah

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Franschhoek

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

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 were managed precisely to express the character of the different varietal and location.

about the harvest: Vintage: 2014

Rainfall: 1089.5mm

Harvesting Began: 24 February 2014

Harvesting Ended: 27 February 2014

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.



Antthonij Rupert Wyne

Franschhoek

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