

Anthoniij Rupert Optima 2015

Complex melange of inviting deep blueberry, cassis and spicy cocoa aromas. The palate is fresh and lively with an abundance of the same blueberry-, cassis- and cocoa flavours. Structured and graceful with velvety, soft-textured mouth feel and lovely integration of oak and fruit. Complex, nuanced and subtly powerful, nothing is overplayed. Delicious, lingering tail.

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

winery : Anthoniij 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

in the vineyard : 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: VINTAGE: 2014 RAINFALL: 913.67mm HARVESTING BEGAN: 17 / 02 / 2014 HARVESTING ENDED: 18 / 03 / 2014 ORIGIN OF FRUIT: L'Ormarins and Rooderust SOIL TYPE: Decomposed Granite and Clay YIELD: 8ton/ha

in the cellar : In 2014 the grapes were handpicked in the early morning , placed in lug boxes and transported in refrigerated trucks to arrive at 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.



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