

## Terra Del Capo Arné 2018

Spicy red cherry and fruitcake aromas, with a brush of tobacco leaf and a gentle hint of floral overlay. Tempting and subtle. Abundant cherry and plum fruit flavours are tempered by a well-judged, Italianate, dry tannin grip. That grip is balanced by the ripeness of the fruit and a genuine succulence, which characterizes this wine. Textured and plush there is a distinct backbone of spicy oak that frames the mouthful beautifully. Lovely fruitcake, cedar and spice can be found on the layered, nuanced palate. Superb length of flavour that lingers.

**variety :** 0 | 50% Merlot, 50% Sangiovese

**winery :** Anthonij Rupert Wyne

**winemaker :** -

**wine of origin :** Groenekloof

**analysis :** alc : 14 % vol rs : 1.9 g/l pH : 3.55 ta : 5.3 g/l

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

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

### in the vineyard :

These vineyards are situated on our Rooderust farm near the town of Darling. This warmer part of the Cape Winelands receives afternoon sea breezes to cool the vines. Merlot and Sangiovese blocks were carefully chosen to ensure that the picking dates align and ensure that both are on optimum ripeness, so that co-fermentation can be synchronized .

**about the harvest:** Despite challenging conditions with this harvest as a result of the prolonged drought in South Africa the resulting comparatively smaller crop is showing excellent quality.

**in the cellar :** Arne is a co-fermentation between Sangiovese and Merlot. Instead of blending the two components at the end of fermentation, co-fermentation helps to bring these two cultivars perfectly together in harmony. Each contributing their own unique characteristic to the final product perfectly captured during co-fermentation. The wine was fermented dry on the skins and pressed thereafter. Malolactic fermentation was completed in Stainless steel tanks. Aging was done in 225L French oak barrels for 10 months.

## Anthonij Rupert Wyne

Franschhoek

021 874 9004

[www.rupertwines.com](http://www.rupertwines.com)

