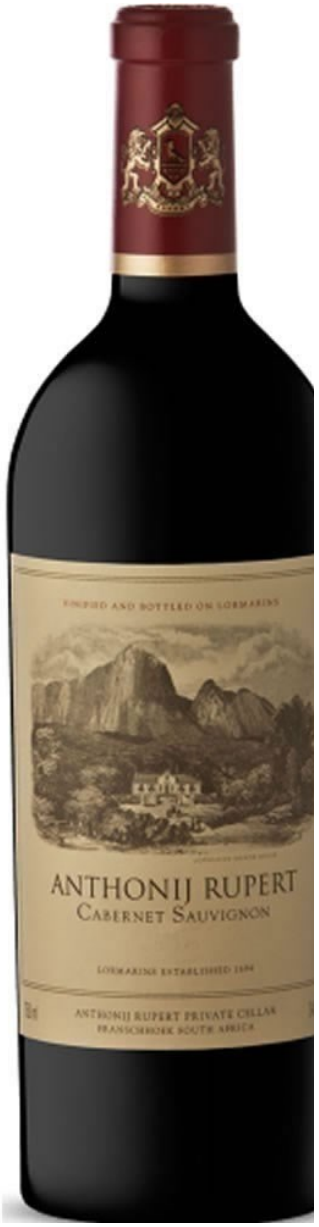
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Anthonij Rupert Cabernet Sauvignon 2016

A study in subtlety: gentle Christmas cake, typically Bordelaise tea leaf-, cassis-, violet- and spice aromatics. Velvety smooth entry – silky and delicious with more of those fruit cake flavours, with dark berry fruit, plum and spice notes. Lively and succulent while simultaneously structured due to its firm core of fruit and harmonious oak backing. Supple, soft, rounded but with a refined elegance and long aftertaste.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.58 % vol **rs :** 1.8 g/l **pH :** 3.98 **ta :** 6.1 g/l **va :** 0.98 g/l **so2 :** 88 mg/l **fso2 :** 12 mg/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **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 was managed precisely to express the character of the different varietal and location.

about the harvest: Vintage : 2014
Rainfall: 1089.5mm
Harvesting Began: 13 March 2014
Harvesting Ended: 20 March 2014
Origin Of Fruit: Franschhoek
Soil Type: Decomposed Granite
Yield: 6 ton/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 90% new French oak, bottled unfiltered and bottle-aged for 24 months.

Anthonij Rupert Wyne

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