

Anthonij Rupert Cabernet Sauvignon 2017

Understated aromas of dark fruitcake, cherry blossom and subtle violet perfume with just a hint of cocoa powder. Impressive cohesion of nose and palate with those same fruitcake, cherry and violet notes being found in the mouth. Bright, lively and juicy but wonderfully dry and structured with impressive refinement. There's a good frame of oak around the fruit adding grip and length. Everything is balanced by fresh acidity, making for a rewarding, rounded mouthful. A long and generous wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Franschhoek

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.39 ta : 6.0 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 :** 0 **closure :** Cork

2023 Platter's Wine Guide - 4.5 Stars

ageing : 24 months in 80% new French oak

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: 18.3°C

Rainfall: 644.2mm

Harvesting began: 1 March 2017

Harvesting ended: 2 March 2017

Origin of fruit: Coastal

Soil type: Decomposed granite

Yield: 7ton/ha

Cultivar(s): Cabernet Sauvignon

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 sorted with an optical sorter ensuring exceptional care and quality at the start and then gravity-fed into wooden fermenters.

Each batch is cold-soaked for a few days and then slowly brought up in temperature. Fermentation takes place naturally in the large wooden tanks. The wine is then aged for 24 months in 80% new French oak. After bottling the wine is finally bottle-aged for another 24 months.



Anthonij Rupert Wyne

Franschhoek

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