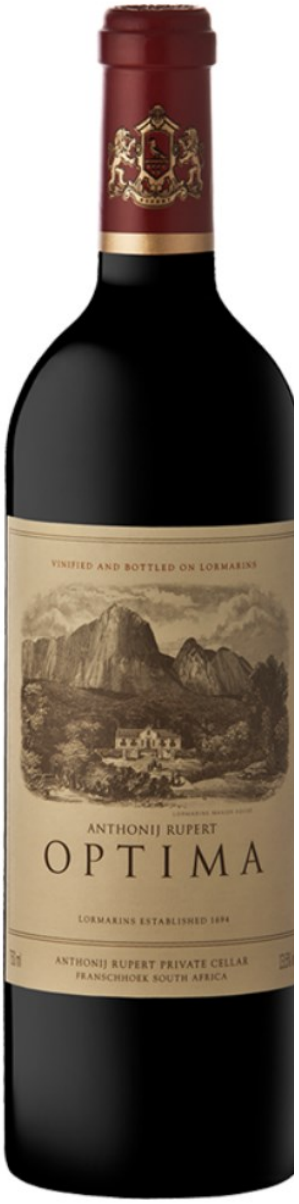
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Anthonij Rupert Optima 2019

Violet, blackberry, cherry, cocoa, spice, and fruit-cake scents instantly seduce. In a single whiff, classic Black Forest gateau. The mouth is soft, rounded, velvety, and loving with a dry tail with the same ripe and rich flavors. It is supple, textured, and elegant, offering focus, structure, and a velvety appeal. Layered, complex, cohesive, and satisfying.

This red wine pairs well with lamb, beef, hard cheese, and spicy dishes.



variety : Merlot | 37% Merlot, 35% Cabernet Sauvignon, 28% Cabernet Franc
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 2.4 g/l **pH :** 3.61 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Tim Atkin SA Special Report - 90 points

ageing : This red wine has a cellaring potential of 10-15 years.

in the vineyard : The grapes selected for the Anthonij Rupert Optima, comes from our L'Ormarins Estate in Franschhoek and Rooderust farm in Darling. Specific sites, each with their own unique soil type and climatic conditions, were identified for the ideal grape selection, which make up unique components of the final blend in Optima.

about the harvest: Many vines were still battling to recover from the drought the Western Cape had experienced over the previous three to four years, even with a moderate to good rainfall. Crop size decreased to a record low. Despite the decreased yields and some uneven ripening, this vintage could provide wines of good quality. Smaller berries helped to maintain a balance between acidity and sugar as well as a decent distribution of flavours.

in the cellar : To ensure that only the best grapes were utilised, all components were sorted using an optical sorting system. The wine underwent a lengthy post-fermentation maceration after being dry-skinned fermented. This guarantees good tannin structure along with deep color extraction. French oak and stainless steel tanks were used for fermentation in order to enhance complexity. In the barrel, the malolactic fermentation was finished, and then the wine was racked off the lees. Before the final blend, each component was matured separately for 20 months in 225L French oak barrels, with 30% of those barrels being first fill.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com