

Anthonij Rupert Syrah 2017

Gentle wax sheen on the blueberry, plum, and fynbos nose. Supple, rounded, and soft, with mouthwatering flavours of spicy and blueberries. Graphite, ink, and cocoa powder flavours combine to create a mouthful that is both complex and satisfying. The oak is beautifully integrated and provides structure without overpowering the juicy fruit and allows for a long lingering finish on this sophisticated wine.

This wine pairs well with venison, lamb, and beef.

variety : Shiraz | 100% Syrah

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Franschhoek

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.57 ta : 5 g/l

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

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

2023 Tim Atkin SA Special Report - 93 points

about the harvest: The 2017 harvest came in slightly more than anticipated. Despite being another hot and dry year, the impact of the drought was lessened by milder night temperatures throughout the growing season and the absence of heat waves during harvest. The vineyards were healthier due to the dry weather conditions, and smaller berries were produced with good colour and flavour concentration.

in the cellar : An optical sorting machine was used to ensure that only the best berries were selected to be crushed and fermented for the Anthonij Rupert Syrah. A combination of stainless steel and concrete tanks was used for fermentation. Once fermented completely dry, the skins and the must is pressed in our basket press and transferred to the barrel for malolactic fermentation.



Anthonij Rupert Wyne

Franschhoek

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