

Anthonij Rupert Cape of Good Hope Riebeeksrivier Western Slopes 2019

Subtle spice and floral delicacy underpins bright plum and raspberry fruit on the nose. Soft-textured, warm and rounded entry to the mouth. The raspberry and plum flavours are immediately present, beautifully vibrant and succulent. Notes of dry herb, fynbos and a darker licorice element, all sympathetically cradled by well integrated, unobtrusive oak. Complex but comforting and approachable with a delightfully long, peppery tail.

variety : Shiraz | 85% Shiraz, 10% Grenache, 5% Carignan

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Swartland

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.44 ta : 5.9 g/l

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

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

The 2019, South African vintage hit a record low due to the preceding drought. Despite the smaller crop, good quality wines can be expected from this vintage. We had a late start to winter and a drier than normal post-harvest period. Spring was characterized by big weather fluctuations, which resulted in less and lower bunches, and smaller berries. With smaller berries, a good concentration of flavour and a balance between acidity and sugar can be found. All of this contributing to the expected quality of 2019 vintage.

in the vineyard : Our Riebeeksrivier farm in the Swartland, located on the Malmesbury side of the Riebeek Kasteel Mountains, was where the grapes for this wine were cultivated. Our vines grow on the mountains' western and southern slopes. The Southern Slopes, whose soil is a mix of clay and Malmesbury shale, served as the inspiration for this wine. The combination of slope and soil results in a full bodied blend that has a deeper and richer fruit profile.

about the harvest: Grapes were harvested from blocks planted on the farm's western-facing slope. All grapes were hand-picked in the early morning and transported to the cellar. After all of the grapes had passed through the optic sorting machine, the various components were handled and fermented separately in different fermentation vessels. The ageing took place in a combination of 4th and 5th fill barrels and Nico Vello cement tanks. Using different vessels ensures that each block's unique characteristics are captured and emphasized. Because no two vintages are alike, blends and cultivar percentages will differ from year to year.

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