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Anthonij Rupert Cape of Good Hope Riebeeksrivier Southern Slopes 2019

The bouquet offers up shy plum and black fruit with a trace of roasting coffee beans. The palate is taut, controlled and appears leashed, ready to reveal its true range of flavours: spicy plum and blackcurrant notes brushed with a touch of fynbos. There is a good platform of oak which will meld ever more agreeably with the rich fruit notes over time. The finish is long and succulent and reveals an interesting saline nuance.



variety : Shiraz | 67% Shiraz, 28% Mourvedre, 3% Viognier, 2% Durif
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.62 **ta :** 5.8 g/l
type : Red **body :** Full **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

As a result of the drought that occurred before, the South African vintage of 2019 reached an all-time low. This vintage is expected to produce wines of high quality, despite the fact that the crop was smaller than usual. When the berries are smaller, it is possible to achieve a good concentration of flavour as well as a balance between the acidity and sugar levels. All of these factors contribute to the quality that is expected for the 2019 vintage.

in the vineyard : This wine was made with grapes from our Riebeeksrivier farm in the Swartland, which is located on the Malmesbury side of the Riebeek Kasteel Mountain. Our vineyards are located on the southern and western slopes of the mountain.This wine comes from the southern slopes, where the soil is richer in clay and mixed with Malmesbury shale.The combination of slope and soil results in this deeper and richer style red blend.

about the harvest: All of the blocks and components of the Cape of Good Hope Southern Slopes blend are hand-picked and handled separately.

in the cellar : Components are fermented in a combination of stainless steel tanks and Italian cement tanks (Nico Velo tanks) after being sorted by an optical sorting machine. These various fermentation vessels add dimension to the wine and emphasise the distinct characteristics of each block. The wine spent 16 to 18 months in 4th and 5th fill French oak barrels and stainless steel tanks.

Anthonij Rupert Wyne

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