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Anthonij Rupert Cape of Good Hope Riebeeksriver Syrah 2020



Intriguing and alluring melange of fynbos, soft Agen prune, pepper, berry compote and licorice with both an earthy and floral edge. The initial impression on the palate is all ripe blue and black fruit – and the power associated with them, but then it softens and becomes altogether more tempting with deeper cocoa powder and buchu flavours. The texture and mouthfeel is velvety and smooth, so supple and seamless – as is the use of oak. The wood provides a frame or skeleton but never imposes itself. The harmony of tannin and fruit is impressive and superbly meshed. Refined, lingering tail with both licorice and lavender on the farewell. It will reward patience and good cellaring.

Beef, lamb, venison, spicy food, mature and hard cheese.

variety : Shiraz | 100%
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Swartland
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.53 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine can be aged for 8 to 12 years.

The area was eventually able to recover from the difficult drought period due to greater rainfall in the winter season. Favourable climatic conditions during the growing season drove the early flowering and fruit set, which led to an early harvest. The mild ripening conditions and strong canopies resulted in great fruit with outstanding quality.

in the vineyard : The grapes for this wine were grown on our Riebeeksrivier farm in the Swartland, situated on the Malmesbury side of the Riebeek Kasteel Mountains. This part of the Swartland yields some of the highest quality grapes in the region. The southern and western slopes of the property have a variety of soil types, including schist, quartz, and Table Mountain sandstone. The combination of different aspects and soil types yields concentrated yet refined wines with a richer fruit profile.

about the harvest: Grapes are handpicked into small lug boxes and transported to the cellar in refrigerated trucks to preserve their quality and freshness.

in the cellar : To guarantee that only the highest quality grapes were used in the winemaking process, every component was sorted using an optic sorting machine. Stainless steel and Italian concrete tanks were used for the primary fermentation. Gentle winemaking processes were used with minimal intervention to preserve the essence of the Riebeeksrivie terroir. After fermentation, the wine was transferred to a barrel for malolactic fermentation, then matured for 10 to 12 months in 225 litre French oak wood barriques.

Anthonij Rupert Wyne

Franschhoek
021 874 9004
www.rupertwines.com