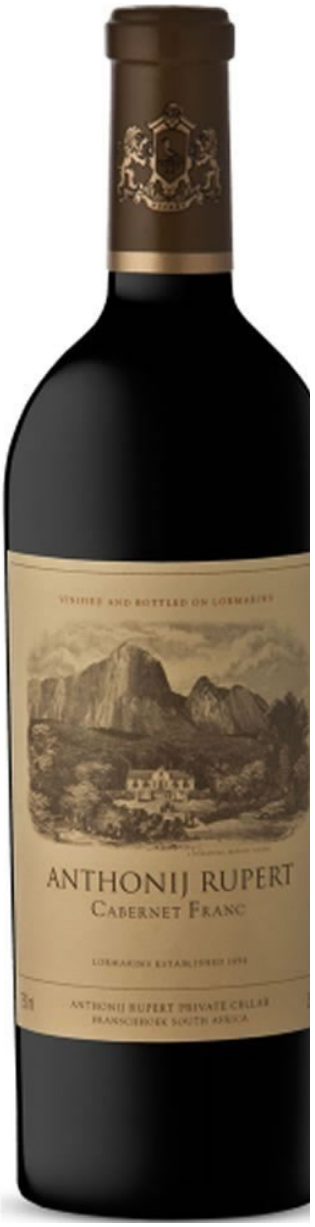
wine.co.za
easiest way to buy wine

Anthonij Rupert Cabernet Franc 2019

Rich Christmas pudding with spice and a hint of dried flowers on the nose. The palate offers instant appeal in its warm, smooth, richly fruited entry. Lovely interplay of flavour and texture – dark chocolate, blueberries, a touch of liquorice and dried herbs set against an earthy depth and integrated frame of polished oak. There's a gentle squeeze of tannin that adds complexity. It is silky and effortless but also powerful and will repay sympathetic cellaring. Intricate, long and rewarding.



variety : Cabernet Franc | Cabernet Franc
winery : Anthonij Rupert Wyne
winemaker : Neil Patterson, Dawie Botha
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.56 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3 years

The 2019 vintage in Franschhoek marked a significant turnaround from the tough conditions of previous years. After enduring three years of intense drought, the vineyards bounced back, resulting in a much higher yield compared to 2018.
Although the fluctuating weather during the crucial flowering and fruit set in October caused so me uneven ripening, the overall growing season was marked by moderate conditions that encouraged strong vine growth and lush canopies. The slightly cooler temperatures leading up to harvest allowed the grapes to develop beautifully, with a great balance of acidity and exceptional flavours.

in the vineyard : The vineyards selected for the Anthonij Rupert range of wines are all carefully chosen from very specific sites and soil types. The canopies of each block and the final yield of each site is managed precisely to express the character of the different varietal and location.

about the harvest: Our 2019 Cabernet Franc was made using only our vineyards in Franschhoek. We hand-pick each grape at its peak ripeness and carefully place them in small lug boxes.

AVERAGE TEMPERATURE: 17.5°C
RAINFALL: 636.2mm
HARVESTING BEGAN: 25 February 2019
HARVESTING ENDED: 4 March 2019
ORIGIN OF FRUIT: Franschhoek
SOIL TYPE: Decomposed granite
YIELD: 9ton/ha
CULTIVAR: 100% Cabernet Franc

in the cellar : The winemaking process is handled with the same care as the grape selection. We start with a cold soak for a few days to allow the flavours to deepen, then gradually bring the must up to temperature. Fermentation happens naturally without using any cultivated yeast. After fermentation, the wine remains on the skins for up to five days, allowing for extended maceration to extract additional depth and complexity.
The wine is then aged in 50% new 225 litre French oak barriques for 24 months, where it develops its character and structure. After this, it is bottled without filtration to preserve the vineyard's essence. To ensure it reaches its full potential, the wine undergoes an additional three years of bottle aging before being released.

Only 20 barriques were produced for the 2019 vintage.

Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com