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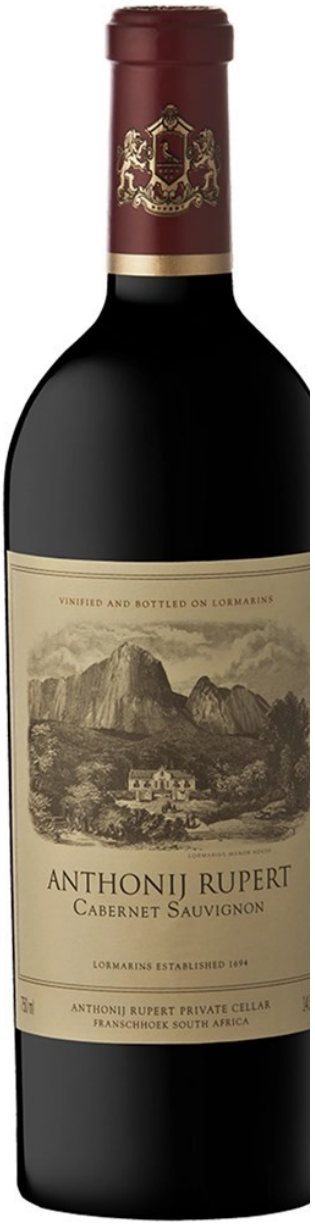
Anthonij Rupert Cabernet Sauvignon 2021

Genteel, suave and refined, the nose is complex, layered w ith cassis, earth, hint of herbs, black cherry and spice. That same elegance is found in the mouth, sleek, supple and velvety on entry. The next element to become apparent is the harmony and balance of the ripe cassis, black cherry and dark berry fruit with succulent acid freshness. Afterwards, the herb, tobacco leaf, cedar and nutty notes make themselves known, along with the appropriately firm angularity of the tannin frame provided by oak maturation.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.59 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Thrilling, taut and energetic, it's drinking well now but will comfortably handled a decade or more in bottle.

The 2021 vintage was marked by a late and steady growing season. A cold, wet winter provided good dormancy and replenished dam levels. Cool spring temperatures delayed but ensured even bud break, flowering, and fruit set. The moderate summer slowed ripening, pushing harvest about two weeks later than usual. February, typically the hottest month, was unusually cool, allowing gradual ripening with excellent flavour development and balanced acidity. With larger yields and concentrated flavours, the vintage is set to produce wines of depth and character, making it one to watch.

about the harvest: For our 2021 Cabernet Sauvignon all the grapes were harvested from our Franschhoek vineyards on L'Ormarins Estate. The harvest begins with meticulous care, each grape is handpicked at the optimal ripeness and gently placed into small lug boxes. To preserve their pristine condition, the grapes are transported to the cellar in a refrigerated truck. Upon arrival, the whole berries undergo a double-sorting process, including optical sorting, before being gravity-fed into a combination of stainless-steel and old oak fermenters.

in the cellar : The berries are cold soaked for a few days, allowing the flavors to deepen before the must is slowly brought up to temperature. Fermentation begins naturally, by the vineyard's own wild yeasts.

Post fermentation, the wine is left on the skins for an extended maceration of up to five days, extracting further depth and complexity. The wine is then matured in 50% new 225 litre French oak barriques for 24 months, where it develops its character and structure. After this, it is bottled unfiltered, capturing the essence of the vineyard. To ensure ultimate harmony and balance, the wine undergoes an additional two years of bottle ageing before release.

Only 34 barriques were produced for the 2021 vintage.

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