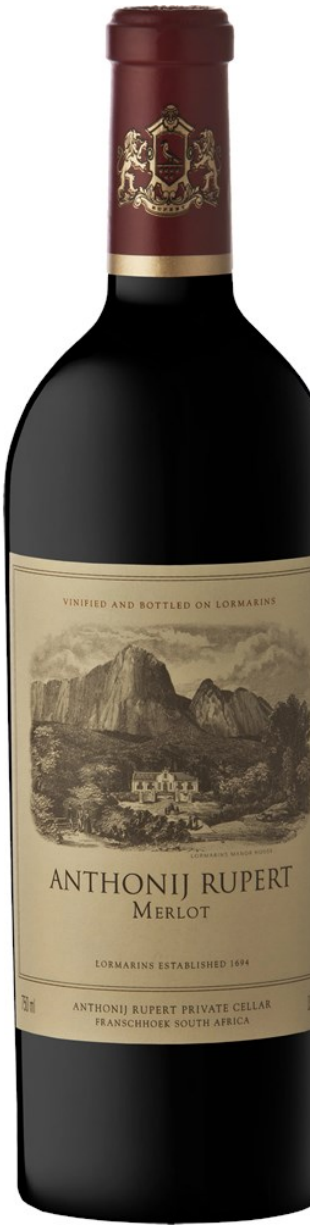
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Anthonij Rupert Merlot 2021

The seduction begins with dark fruitcake on the nose, with a wisp, or mere suggestion, of dried lavender florality. Velvety, sleek, supple, polished and glossy entry to the mouth. Confident and poised. An abundance of rich fruitcake, tobacco leaf, plum and cedar spice mingle happily. The palate is nuanced, layered and complex: simultaneously seductive and engaging but not ponderous. Rewardingly succulent with seamlessly integrated oak, it is restrained, refined and elegantly genteel with a lingering farewell. Beautifully harmonious and composed to the end.



variety : Merlot | 100% Merlot
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.47 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :
The 2021 harvest in Franschhoek and Darling can best be described as “late, slow, and steady.” A cold, wet winter provided excellent dormancy for the vines and replenished water reserves ahead of the growing season. The cool conditions carried through into spring, leading to a delayed but even bud break, flowering, and fruit set. A moderate summer further extended the ripening period, pushing harvest about two weeks later than usual. February, typically the warmest month, was unexpectedly cool, allowing the grapes to ripen gradually while retaining fresh acidity and vibrant flavors. The result is an exceptional vintage producing outstanding wines that are approachable yet have wonderful ageing potential.

about the harvest: Our 2021 Merlot grapes were carefully hand-picked and placed into small lug boxes before being transported to the cellar in refrigerated trucks to preserve their freshness.

in the cellar : Upon arrival, the whole berries go through a thorough double-sorting process, including optical sorting, and are gently gravity-fed into wooden fermenters. Each parcel undergoes a cold soak for a few days before gradually being warmed for a natural fermentation to take place. After fermentation, the wine is left on the skins for an extended 5-day maceration period to extract even more depth and colour. The wine is then matured for 24 months in 40% new French oak barriques, bottled, and aged in the bottle for an additional three years. The grapes for this Merlot are sourced from our vineyards planted on L’Ormarins in Franschhoek and Rooderust in Darling.

Only 20 barriques were produced for the 2021 vintage.

Anthonij Rupert Wyne

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