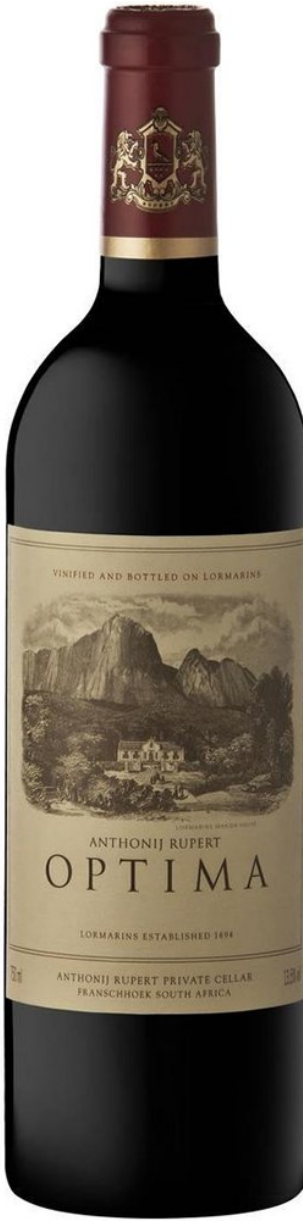
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Anthonij Rupert Optima 2022

Gentle aromas of fruitcake, dark berries and warm spice rise from the glass, with subtle floral notes and a hint of cracked pepper adding complexity. The palate is supple and textured, echoing the nose with layers of rich berry fruit and gentle fruitcake spice. A lively thread of spice brings freshness and energy, while the velvety mouthfeel adds depth and generosity. Well-integrated oak quietly supports the fruit, creating balance and harmony without dominating. The wine finishes long and poised, with lingering notes of spice and dark fruit. Equally rewarding to enjoy now or to cellar for added complexity.



variety : Cabernet Sauvignon | 37% Cabernet Sauvignon, 32% Merlot, 30% Cabernet Franc, 1% Petit Verdot

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Darling

analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.52 **ta :** 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Winter delivered strong cold units and above-average rainfall, which replenished groundwater and set the vineyards up well for the season. The cool conditions carried into spring, leading to even bud break and balanced early growth across most regions. The growing season stayed moderate with fewer heat spikes than usual. This slowed ripening and extended hang time, allowing grapes to build layered flavour and retain natural acidity. Canopies stayed healthy, with low disease pressure due to the dry and steady weather pattern. Our Bordeaux varieties benefited from the longer ripening period, reaching full phenolic maturity with deep colour and fine tannin structure. The 2022 vintage delivered great quality in Franschhoek & Darling, with wines that show clarity, balance, and good aging potential.

about the harvest: Grapes are hand-picked from select vineyards specifically earmarked for the Optima and placed in small lug boxes then transported to the cellar in a refrigerated truck. The whole berries are double-sorted in the cellar using an optical sorting machine to ensure that only the best quality grapes are used.

in the cellar : The must was fermented in a combination of large Nico Velo concrete tanks and stainless-steel. Post-fermentation, the wine is left on the skins for an extended maceration of up to five days, extracting further depth and complexity. This results in a deep colour and a good tannin structure. Each component was matured separately in 225L French oak barriques for 20 months, with 30% of the barriques being new oak. After this, it is blended and bottled. To ensure ultimate harmony and balance, the wine undergoes an additional two years of bottle aging before release.

Anthonij Rupert Wyne

Franschhoek

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