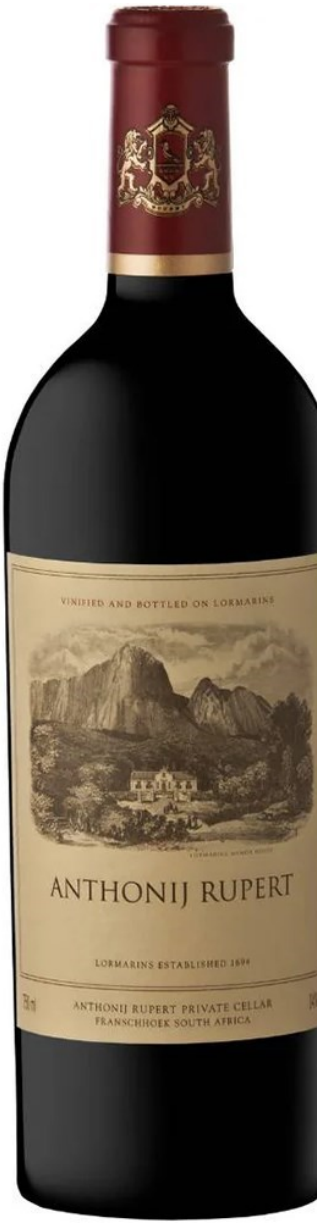
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Anthonij Rupert Main Blend 2018

A shy floral perfume lifts from the glass, layered ripe yet restrained notes of blueberry, plum, and spice. This interplay carries through onto the palate, where rich fruit compote flavours of black cherry, prune, and dark berries are balanced by a frame of creamy, gently spiced oak, seamlessly integrated. The texture is sleek and supple, with a smooth, silky mouthfeel that gives a sense of generosity without excess. Beneath this lies a quiet power and structure, lending shape and depth while remaining composed. Poised and harmonious, the wine shows both precision and depth, with the balance and structure to evolve over time.



variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 37% Cabernet Franc, 21% Merlot
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.4 g/l **pH :** 3.49 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : One made for cellaring but also for immediate enjoyment.

in the vineyard : Over time, we have identified Cabernet Sauvignon, Cabernet Franc, and Merlot as the best-suited cultivars for the terroir of L'Ormarins Estate in Franschhoek. These vineyards are planted across varied aspects of the estate, with selections for the Anthonij Rupert Blend coming from our most prized parcels on Oakleaf and decomposed granite soils. Each vineyard's canopy and yield are carefully managed to highlight the unique character of its varietal and site. 2017 was an exceptional vintage, comparable to 2015, with a moderate growing season that produced healthy, concentrated fruit. The grapes had a high skin-to-pulp ratio, resulting in firm tannins, classic structure, and vibrant natural acidity. The 2017 vintage promises full wines with concentrated flavor profiles and supreme aging ability.

in the cellar : Grapes are picked by hand, placed into small lug boxes, and transported to the cellar in a refrigerated truck. In the cellar, the whole berries are double-sorted with optical sorting and then gravity-fed into wood fermenters. Each parcel is cold soaked for a few days and then slowly brought up in temperature, where fermentation takes place naturally. After fermentation, 5 days of maceration on the skins are allowed. The wines were aged for 24 months in 50% new French oak barriques, bottled unfiltered, and then bottle-aged for an additional 6 years before release. The grapes are mostly from from our Franschhoek vineyards, and a small part from our Groenekloof vineyards.

Only 16 barriques were produced for the 2017 vintage.

Anthonij Rupert Wyne

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