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Anthonij Rupert Syrah 2021

A subtle floral hint lifts the rich nose of fruitcake, blackberries, herbs, and peppery spice. Ripe, soft-textured and juicy black fruit is the first flavour in the mouth. Vibrant spice – nutmeg, pepper and cinnamon – then makes its presence felt, followed by a creamy oak note. The wood, which is harmoniously knit with the fruit and fresh acid, lends both stature and frame without taking over or dominating. Deeply rewarding with a rounded mouthfeel and a long, elegant tail. Genteel and refined



variety : Shiraz | 100% Syrah
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 2.8 g/l **pH :** 3.38 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

AVERAGE TEMPERATURE: 18.2°C
RAINFALL: 792.5mm
HARVESTING BEGAN: 18 February 2021
HARVESTING ENDED: 9 March 2021
ORIGIN OF FRUIT: Franschhoek
SOIL TYPE: Oakleaf- decomposed granite
YIELD: 8.5 ton/ha

in the vineyard : The 2021 vintage in Franschhoek was shaped by a cool, slow-developing season. Winter brought good rainfall and consistently cold temperatures, ensuring proper vine dormancy and replenished soil moisture. These conditions continued into spring, delaying budburst and flowering, but contributing to even development and reduced disease pressure. Summer remained moderate with minimal heat spikes. February, usually the warmest month, was cooler than average, extending the ripening window. This slower pace allowed for gradual phenolic development and excellent acid retention. Syrah from the 2021 harvest shows lifted aromatics, fine tannin structure, and bright natural acidity. The wines are precise and layered, with purity of fruit and strong ageing potential.

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

in the cellar : Each berry was carefully sorted by an optical sorter, so only the best entered the fermentation vessels. Fermentation took place in both stainless steel and concrete tanks to bring out the distinct characteristics of the Syrah. Once fermentation was complete, the wine was pressed and immediately transferred to barrels, where malolactic fermentation takes place. For added depth, we kept the wine on the gross lees for about six months before racking it off and returning it to barrels for further aging. Maturation occurred in 225L French oak barriques, with a small portion in new oak, adding layers of complexity and a hint of smokiness.

Only 31 barriques were produced for the 2020 vintage

Anthonij Rupert Wyne

Franschhoek

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