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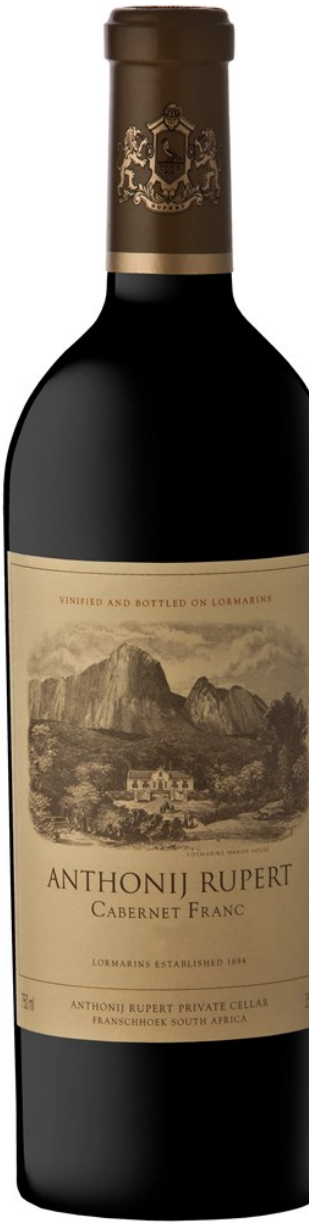
Anthonij Rupert Cabernet Franc 2021

Complex nose which is a heady mix of inky, hedgerow fruit, trace of spice, dusting of cocoa powder and a brooding baked plum. The palate is immediately engaging in its succulent brightness, with abundant blueberry and black fruit notes. They lead to inky depths with good density where the rich cocoa, cinnamon powder and oak spice flavours are apparent. The ripeness is well judged and offset by its time in oak, cohesive, taut and compact with lovely poise and balance. Tannins are fine and dry and counter the lively acid freshness and fruit vibrance. Impressive, sleek and elegant with a persistent tail.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Anthonij Rupert Wyne
winemaker : Neil Patterson, Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.42 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 harvest in Franschhoek and Darling: late, slow, and steady. A cold, wet winter gave the vines excellent dormancy and replenished water reserves before the growing season began. Cool conditions carried through into spring, leading to a delayed but even bud break, flowering, and fruit set. A moderate summer stretched out the ripening period, so harvest came about two weeks later than usual. February is normally the warmest month, but in 2021 it stayed unexpectedly cool. This allowed the grapes to ripen slowly, keeping fresh acidity and vibrant flavours. The result is an exceptional vintage. The wines are approachable now, with real ageing potential ahead.

in the vineyard : AVERAGE TEMPERATURE: 18.2°C
RAINFALL: 792.5mm
HARVESTING BEGAN: 17 February 2021
HARVESTING ENDED: 1 March 2021
ORIGIN OF FRUIT: Franschhoek and Darling
SOIL TYPE: Decomposed granite
YIELD: 10 tons/ha

about the harvest: Grapes are picked by hand and placed into small lug boxes, then transported to the cellar in a refrigerated truck.

in the cellar : In the cellar, whole berries are double- sorted with optical sorting and gravity-fed into wood fermenters. Each batch is cold- soaked for a few days, then slowly brought up in temperature, where fermentation takes place naturally. After fermentation, 5 days of maceration on the skins are allowed. The wine is aged for 24 months in 40% new French oak barriques, bottled unfiltered, and then bottle-aged for 3 years. The grapes are mostly from our Franschhoek vineyards, with a small part from our Groenekloof vineyards.

Anthonij Rupert Wyne

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