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Anthonij Rupert Cape of Good Hope Riebeeksriver Syrah 2023



Seductive and alluring spicy dark fruit compote scents mingle with abundant earth and a subtle floral fragrance. Velvety smooth, caressingly suave, supple and rich in the mouth. A textural delight because the mouthfeel is so seductive. Rich black cherry and plum abundance with spice notes lending brightness while the seamlessly integrated oak provides structure. Composed, well balanced with good backbone. The wine is rewardingly long with an inherent elegance and finesse.

Beef, lamb, venison, spicy food, mature and hard cheese.

variety : Shiraz | 100%
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Swartland
analysis : **alc :** 14 % vol **rs :** 2.2 g/l **pH :** 3.47 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine can be aged for 8 to 12 years.

A warm and dry winter preceded the 2023 harvest, with reasonably even budding starting slightly earlier than the previous year. Warm weather persisted throughout the growing season, resulting in an overall lighter harvest in the majority of regions. Heavy rains early in December provided much relief and ensured that the vines were in good condition prior to harvest. For most of the season, the conditions were great, and the fruit quality was exceptional. Overall, a high- quality vintage promises to produce some remarkable wines.

in the vineyard : The farm is located on the slopes of the Kasteelberg, with views of the Swartland and the iconic Table Mountain. Its distinct terroir, particularly the Rhône-like shale soils, is powerfully expressed in the fruit, producing wines of exceptional character. Two bushvine vineyards planted in 1988 and 2013 on south-facing hillsides at elevations ranging from 350 to 400 metres above sea level produce fruit with exceptional intensity and flavour, balanced by bright acidity and length.

about the harvest: Grapes are handpicked into small lug boxes and transported to the cellar in refrigerated trucks to preserve their quality and freshness.

in the cellar : Grapes were handpicked into small lug boxes and transported to the cellar in refrigerated trucks to preserve freshness. Each component was sorted using an optic sorting machine to ensure that only the best fruit was selected. Primary fermentation took place in a combination of stainless steel and Italian concrete tanks and the winemaking was kept gentle with minimal intervention to preserve the character of the Riebeeksrivier terroir. After fermentation, the wine was transferred to barrel for malolactic fermentation before maturing for 10 to 12 months in 225 litre French oak barriques.

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