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Anthonij Rupert Cape of Good Hope Riebeeksrivier Southern Slopes 2020

Gentle nose of blue and black fruit with a brush of spice, dried herb, licorice and a haunting violet floral note. Those same elements can
be found in the mouth: the ripe blue and black berry fruits, herb, licorice and spice. It is abundantly fruited but genteel, refined and velvety smooth –but also fresh and succulent. Nothing is overplayed, the palate is structured and integrated with seamless oaking contributing to the soft mouthfeel and texture and framing the fruit well. Rewarding lingering tail and elegant finish.



variety : Shiraz | 94% Shiraz, 3% Mourvèdre, 2% Viognier, 1% Durif
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Swartland
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.62 **ta :** 5.8 g/l
type : Red **body :** Full **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

The region was able to finally recover from the difficult drought period thanks to the increased rains. There were favourable climatic conditions during the growing season, which resulted in an early harvest due to early flowering and fruit set. Excellent fruit with exceptional flavour was produced as a result of the mild ripening circumstances and healthy canopies.

in the vineyard : Our Riebeeksrivier farm in the Swartland, located on the Malmesbury side of the Riebeek Kasteel Mountains, was where the grapes for this wine were cultivated. Our vines grow on the mountains' western and southern slopes. The Southern Slopes, whose soil is a mix of clay and Malmesbury shale, served as the inspiration for this wine. The combination of slope and soil results in a full bodied blend that has a deeper and richer fruit profile.

about the harvest: All of the blocks and components of the Cape of Good Hope Southern Slopes blend are hand-picked and handled separately.

in the cellar : All of the components and vineyard blocks used to create the Cape of Good Hope Southern Slopes blend are handpicked at their optimum ripeness and processed separately. The blend's composition may vary slightly from year to year because no vintage is identical, and certain cultivars may perform better in certain years. The components undergo fermentation in a combination of stainless steel tanks and Italian cement tanks (Nico Velo) following sorting by the optic sorting machine. These various fermenting tanks add depth to the wine and highlight the unique characteristics of each block. For 16 to 18 months, the wine was matured in fourth- and fifth fill French oak barrels as well as stainless steel tanks.

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