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Anthonij Rupert Protea Cabernet Sauvignon 2023

Appealing fruitcake aromas and flavours with traces of both spice and gentle floral notes. A warm, rounded, comforting texture marks the first impression of the wine in the mouth. Ripe, fruity and succulent with ample berry and black cherry flavours that are well supported by appropriate, rather than stern or overbearing, dominant oak. Spice and cedar nuances can also be found but it's the mouthfeel and texture of the wine that really boosts its appeal. It's approachable and affable but with good backbone and character. Length and poise too. Comfortably a wine that over delivers in many aspects.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 3.8 g/l **pH :** 3.66 **ta :** 5.7 g/l **va :** 0.61 g/l **so2 :** 111 mg/l **fso2 :** 33 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The 2023 harvest followed a warm, dry winter, leading to an early and even bud break. Warm conditions persisted throughout the growing season, resulting in a lighter crop in most regions. Heavy December rains provided much-needed relief, ensuring the vines were in good condition before harvest. For most of the season, conditions were ideal, and fruit quality was exceptional. However, unusually heavy and prolonged rainfall in March created challenges for later-ripening regions and varietals. Despite this, the vintage shows great promise, with high-quality wines expected.

in the vineyard : VINTAGE: 2023
AVERAGE TEMP: 17.5°C
RAINFALL: 663.5mm
HARVESTING BEGAN: 22 February 2023
HARVESTING ENDED: 7 March 2023
ORIGIN OF FRUIT: Western Cape
SOIL TYPE: Decomposed granite and clay
YIELD: 6.2 ton/ha

about the harvest: Grapes were selected and harvested from various growing regions in the Western Cape and then transferred to the cellar.

in the cellar : Grapes were selected and harvested from various growing regions in the Western Cape and then transferred to the cellar. The grapes were destemmed and fermented as whole berries in stainless steel tanks. After completing fermentation in the tanks, the wine was removed from the skins and pressed once it reached the dry fermentation stage. Following malolactic fermentation, the wine was racked off the lees and matured for 12 months in a variety of old French oak barrels before being blended and bottled.

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