

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694



## ANTHONIJ RUPERT OPTIMA

VINTAGE: 2012

AVERAGE TEMP: 17.8°C

RAINFALL: 1046.4mm

HARVESTING BEGAN: 12 / 02 / 2012

HARVESTING ENDED: 07 / 03 / 2012

ORIGIN OF FRUIT: L'Ormarins & Rooderust

SOIL TYPE: Decomposed granite & clay

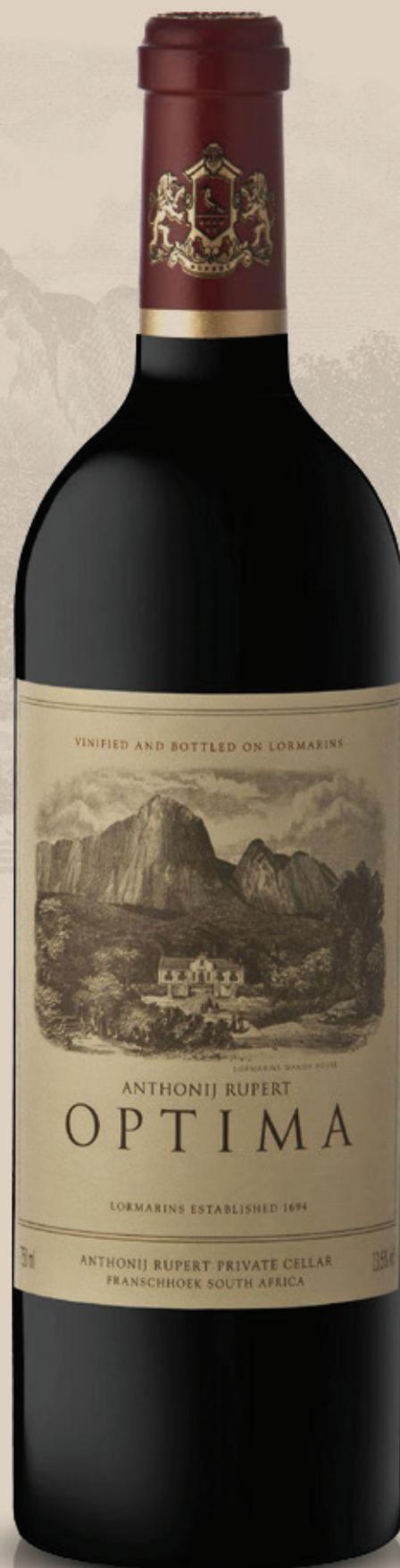
YIELD: 8ton/ha

**VINTAGE NOTES:** After a careful process of identifying the top terroir for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

**WINEMAKING:** In 2012 the grapes were handpicked in the early morning at 24.4° Balling, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes were then sorted on a double-sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225ℓ new French oak barrels and 10000ℓ wooden tanks. The wines were made and aged separately for 18 months in 225ℓ French oak barrels (35% new oak). The wines were blended and aged for a further 6 months in barrel and tank and bottle-matured for 24 months before release.

**TASTING NOTES:** Alluring spicy aromatic overlay to dark berry and plum fruit with blackcurrant leaf and hint of cracked black pepper and violet.

This wine is all about texture - from its soft, velvety entry to the gentleness of the spice which pervades the cassis, black fruit and cedar flavour. Ample turned earth and tobacco leaf notes too. Beautifully layered and harmonious with the fruit ideally supported and framed by sympathetic oak. Nothing is overplayed or dominant. Refined and elegant throughout. Rich, plush and nuanced with an aftertaste that lingers.



[www.rupertwines.com](http://www.rupertwines.com)

