

ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

ANTHONIJ RUPERT MERLOT 2018

AVERAGE TEMP: 17.6°C

RAINFALL: 505.1mm

HARVESTING BEGAN: 7 February 2018

HARVESTING ENDED: 15 February 2018

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 6.8ton/ha

CULTIVAR(S): 100% Merlot

VINTAGE NOTES: Due to a prolonged drought that was possibly the worst in a century's worth of records, the harvest season of 2018 was especially challenging. The dry weather that persisted throughout the season had some positive effects, namely that the vines were in better health and there were either fewer or no instances of pests and diseases recorded. Because of the stress caused by a lack of water, the berries were significantly smaller than usual, which led to a reduced harvest. Smaller berries offer higher colour and flavour intensity, and the 2018 vintage is expected to be of high quality due to the milder temperatures during harvest.

WINEMAKING: Grapes are hand-picked, placed in small lug boxes, and transported to the cellar in a refrigerated truck. The whole berries are double-sorted in the cellar using optical sorting before being gravity-fed into wood fermenters. Each batch is cold-soaked for a few days and then gradually brought up to temperature, where fermentation occurs naturally. After fermentation, the skins can be macerated for 5 days. The wines were matured in 50% new French wood for 24 months before being bottled unfiltered and bottle-aged for an additional three years. The grapes come primarily from our Franschoek vineyards, with a small percentage coming from our Groenekloof vineyards.

TASTING NOTE: Bold purple plums, black cherries and perfume with subtle edge of cut flower stems on the nose. The palate is taut, needing a bit of time and air to reveal its strata of spicy purple and black berry fruits. There's an oak edge which lends both spice and structure to the wine while acidity adds freshness and piquancy. Savoury, tangy and tasty with a long tail, it will reward patience.

Alc: 13,44% | TA: 5.8g/l | RS:3.0g/l | ph: 3.62



www.anthonijrupert.com

