

# ANTHONIJ RUPERT

LORMARINS ESTABLISHED 1694

## ANTHONIJ RUPERT SYRAH

VINTAGE: 2015

AVERAGE TEMP: 19.2°C

RAINFALL: 902.5mm

HARVESTING BEGAN: 3 February 2015

HARVESTING ENDED: 17 February 2015

ORIGIN OF FRUIT: Franschhoek

SOIL TYPE: Decomposed Granite

YIELD: 8ton/ha

**VINTAGE NOTES:** Warmer weather in August and a dry and windy summer led to one of the healthiest seasons in years. Cooler weather than usual in February and lower temperatures at night during this time contributed towards good colour and intense flavour. 2015 will be a vintage to remember and great wines are expected from this vintage.

**WINEMAKING:** All of the grapes are harvested from L'Ormarins, Franschhoek. These vines are planted in the echalas, or also known as 'Stok-by-paaltjie' trellising system. Fermented in Stainless steel tanks to preserve the beautiful fruit component of this particular cultivar. Malolactic fermentation was completed in barrel and racked off the lees thereafter. Wine was aged for 18 to 20 months in 225L French oak barrels with a small percentage being new oak. This adds some good complexity and a touch of smokiness to the wine.

**TASTING NOTES:** Seductive meaty black fruit aromas with traces of white pepper and a shy hint of smoke. Appealing sour plum, black cherry and soy sauce flavour makes for a deliciously savoury mouthful. A toned, sculpted frame of well-knit oak balances bright spice and succulence. The palate is plush and silky while also demonstrating leashed power and presence. Beautifully restrained and statuesque with a darkly delicious aftertaste.

Alc : 14.5%    TA : 5.3 g/ℓ    RS : 2.1 g/ℓ



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