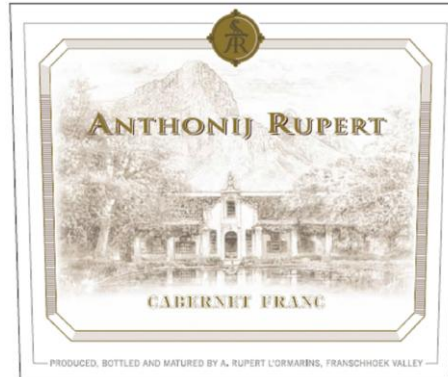




ANTHONIJ RUPERT CABERNET FRANC 2006



VINEYARDS

The vineyards selected for the Anthonij Rupert wines are chosen from vines planted on very specific sites and soil types. The canopies of each block and the final yield of each site was managed precisely to express the character of the different varietal and location.

VINIFICATION

Grapes are picked by hand, placed into small lug boxes and transported to the cellar in a cool truck. In the cellar, the whole berries are manually double sorted and then gravity fed into fermentors. Each batch is cold soaked for a few days and then slowly brought up in temperature, fermentation takes place naturally. The wines were aged for 18 to 24 months in 100% new French oak, bottled unfiltered and bottle aged for a year.

TASTING NOTES

Ethereal floral notes give way to savoury mocha spice and ripe berry fruit flavours. A lightly textured, smooth wine with dry, refined tannin and a lingering finish

REMARKS

