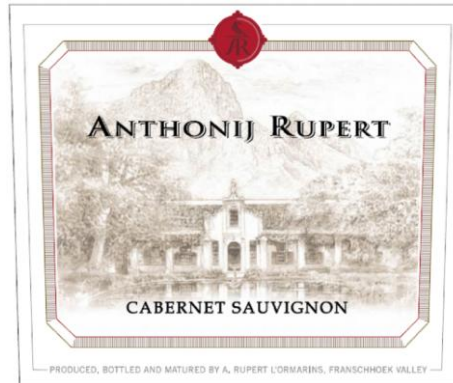




## **ANTHONIJ RUPERT CABERNET SAUVIGNON 2006**



### **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 refrigerated trucks. 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**

Surprising delicate floral nuances can be found on this richly fruited, powerful wine. Big and bold on the palate with berry/cherry compote and spicy flavours, there's a layered complexity and structure which adds interest. The fruit then takes on darker tones of licorice and tobacco leaf. Well judged oak and refined tannin contribute to the lengthy tail. A wolf in sheep's clothing...

### **REMARKS**

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