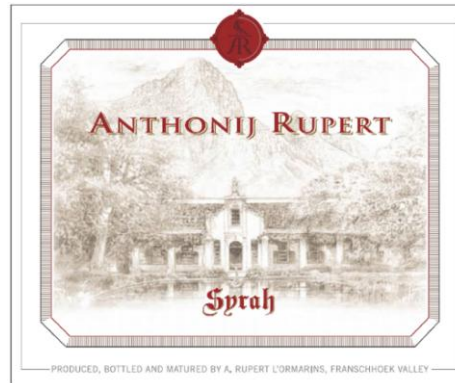




ANTHONIJ RUPERT SYRAH 2006



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 cool 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

Rooibos and buchu whiffs on the nose with peppery spice, plum and blueberry in the mouth. There's savoury black olive succulence with refined, dry tannins and plush texture too. A powerful yet restrained wine with a long aftertaste.

REMARKS

