



Cape of Good Hope Parel Vallei Farmstead Merlot 2007



HISTORY

Proprietor of Anthonij Rupert Wines, Johann Rupert has taken a personal interest in this parcel of fruit – since it is planted literally in his backyard!

SITE

A small block of Merlot, planted at high density in residential Somerset-West produces this uniquely perfumed wine. Deep clay soils and strict canopy management of the vertically trellised vines gives us consistency of character and taste of the grapes and wine.

WINE MAKING

The grapes were hand sorted, and fermented in 225L new French oak barrels. After fermentation we extended skin contact for a further 10 days before pressing the wine, making the total days on the skins about 45 days. The wine went through malolactic fermentation in the same barrels.

The wine was aged in the same new French oak barrels for 24 months and bottle aged for 24 months.

TASTING NOTE

A heady delight of plush dark chocolate and cocoa powder, cinnamon and clove spice interwoven with beautifully ripe blue and black berry fruit. Lurking underneath is a gentle floral, violet whiff.

The nose's promise follows onto the tongue – with the same rich chocolate, cocoa, blue and black berry abundance. Adding to the textured whole is a wood spice nuttiness from the oak. Good body and structure with commendable balance. The dark chocolate warmth lingers long. Delicious wine.

REMARKS

