

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE PAREL VALLEI MERLOT 2014

AVERAGE TEMP: 17.01 °C

RAINFALL: 919.2mm per annum

HARVESTING BEGAN: 20/03/2015

HARVESTING ENDED: 20/03/2015

ORIGIN OF FRUIT: Helderberg

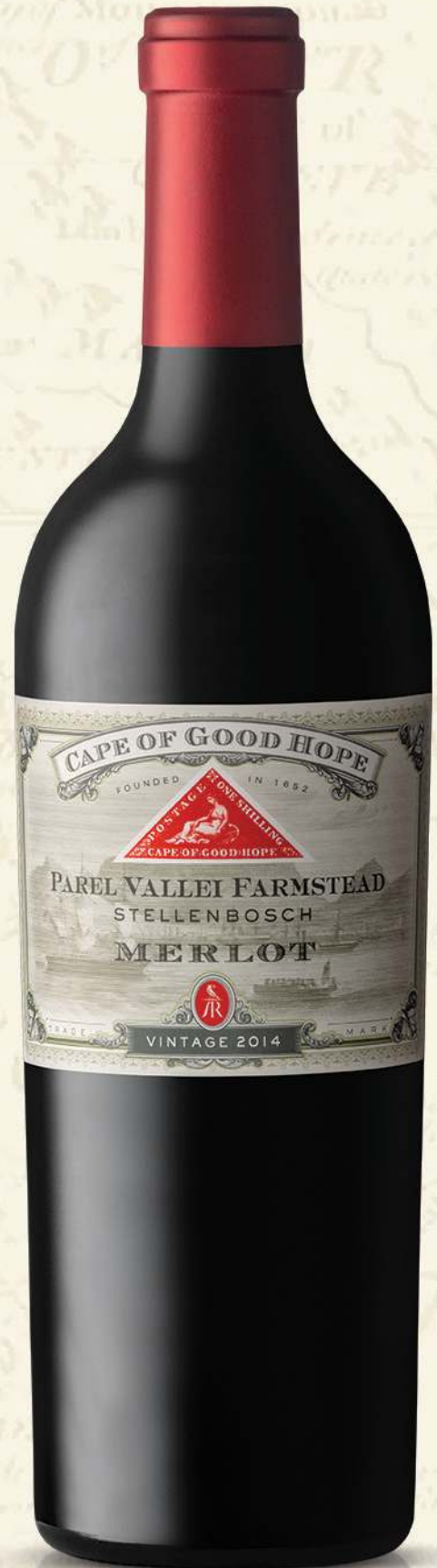
SOIL TYPE: Clay

YIELD: 3 ton/ha

THE VINEYARD: Proprietor of Anthonij Rupert Wyne, Johann Rupert, has taken a personal interest in this parcel of fruit – since it is planted literally in his backyard. A small block of Merlot, planted at high density in residential Somerset-West, produces this uniquely perfumed wine in deep clay soils. Strict canopy management of the vertically trellised vines gives us consistency of character and taste of the grapes and wine.

WINEMAKING: The grapes were hand-sorted, and fermented in 225 L 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. It was aged in the same new French oak barrels for 24 months and bottle-aged for a further 24 months.

TASTING NOTES: Rich Christmas cake abundance on the nose with a whiff of mint adding interest. The palate is generously packed with plum, blackberry and hedgerow fruit but is full, plush and juicy. Well-structured with integrated oak frame which supports the fruit well. Delightful spicy tail that finishes clean and dry.



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