

Rupert & Rothschild Classique 2003

An elegant mélange of coriander and black pepper enhanced with layers of blackberry fruit. Well rounded with a soft tannin structure supported by earthy undertones.

Recommended with crispy roast leg of duck with wild mushrooms, slow cooked lamb with olive oil and rosemary, or decadent chocolate mousse cake.

variety : Merlot | 55% Merlot, 45% Cabernet Sauvignon

winery : Rupert & Rothschild Vignerons

winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.5 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

Rupert & Rothschild Classique 2003 has been selected for First and Business Class on the Johannesburg - Hong Kong - Johannesburg route as from December 2005 to November 2006.

ageing : While accessible in its youth, this wine will gracefully improve with further bottle maturation. It has an ageing potential of 5 to 7 years from vintage.

in the vineyard : **Cultivar:** 55% Merlot, 45% Cabernet Sauvignon.

Situation: Simonsberg, Groot Drakenstein, Stellenbosch, Durbanville.

Appellation: Western Cape.

Altitude: Average 300m.

Distance from sea: Approximately 22km.

Soil type: Decomposed Table Mountain Sandstone, Glenrosa, Tukulu, Hutton.

Rootstock: R110, R99, Mgt 101-14.

Age of vines: 8 to 16 years.

Trellising: 5 wire Perold trellis system.

Irrigation: Drip Irrigation.

about the harvest: The grapes were hand-picked from mid February to end March 2003.

Yield: 8 tons per hectare

in the cellar : Alcoholic fermentation occurred in 10,000 litre stainless steel tanks. An average of 25 to 30 days skin contact resulted in excellent concentration, aroma and flavour compounds. Malolactic fermentation took place naturally in French oak barrels.

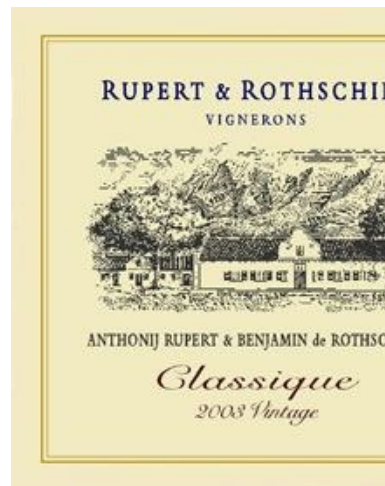
Ageing in barrel: 16 months.

Oak type: 225 litre French oak barrels.

Blending: July 2004.

Bottled: September 2004.

Production: 55,000 cases 6x750ml



Rupert & Rothschild Vignerons

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