

## Rupert & Rothschild Baron Edmond 2002

This harmonious blend releases elegant blackberry flavours wrapped in layers of cigar box aromas with delicate coriander undertones creating a smooth, lingering aftertaste.

Recommended with beef fillet and oyster mushrooms in a port wine jus or succulent slow cooked lamb with a red onion marmalade.

**variety :** Cabernet Sauvignon | 66% Cabernet Sauvignon, 34% Merlot.

**winery :** Rupert & Rothschild Vignerons

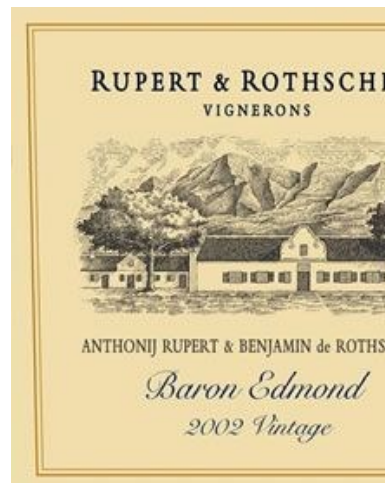
**winemaker :** Schalk-Willem Joubert

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol    rs : 2.8 g/l    pH : 3.63    ta : 5.8 g/l

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

**pack :** Bottle



**ageing :** 8 years from vintage.

**in the vineyard :** **Cultivar:** Cabernet Sauvignon 66%, Merlot 34%.

**Situation:** Simonsberg, Stellenbosch, Darling.

**Appellation:** Coastal.

**Altitude:** Average 300m.

**Distance from sea:** Approximately 25km.

**Soil type:** Tukulu, Glenrosa, Kroonstad.

**Rootstock:** R110, Mgt 101-14.

**Age of vines:** 12 to 18 years.

**Trellising:** 5 wire Perold trellis system.

**Irrigation:** Drip irrigation.

**about the harvest:** The grapes were harvested from mid February to end March 2002.

Method of harvesting: Hand-picked.

Yield: 5-6 ton per hectare.

**in the cellar :** Fermentation occurred naturally in 10 ton stainless steel tanks for between 14 to 17 days. The wine remained on the skins for an additional 3 weeks resulting in excellent colour concentration, aroma and flavour compounds. Malolactic fermentation occurred naturally in 225 litre French oak barrels. No filtration took place.

**Ageing in Barrel:** 17 months.

**Oak type:** 225 litre new French oak barrels.

**Blending:** January 2003.

**Bottled:** October 2002.

**Production:** 14,000 cases 6x750ml.

### Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

[www.rupert-rothschildvignerons.com](http://www.rupert-rothschildvignerons.com)