

Rupert & Rothschild Classique 2004

Ripe, rich fruit impressions interspersed with nuances of cassis, blueberry and forest floor notes which follow through on the palate. Well rounded with abundant youthful tannins.

Recommended with slow roasted leg of lamb or wild mushroom risotto.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot.

winery : Rupert & Rothschild Vignerons

winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 15.0 % vol rs : 2.4 g/l pH : 3.69 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle

ageing : This wine has an ageing potential of 5 to 6 years from vintage.

in the vineyard : **Cultivar:** 60% Cabernet Sauvignon, 40% Merlot.

Situation: Stellenbosch, Darling, Durbanville, Simonsberg.

Appellation: Western Cape.

Altitude: Average 300m.

Distance from sea: Approximately 22km.

Soil type: Tukulu, Hutton, Glenrosa.

Rootstock: R110, R99.

Age of vines: 7 to 17 years.

Trellising: 5 wire Perold trellis system.

Irrigation: Drip Irrigation.

about the harvest: The grapes were harvested from mid February to early March 2004.

Method of harvesting: Hand-picked.

Yield: 7 ton 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.

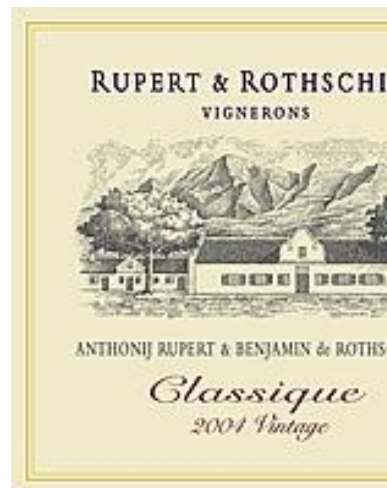
Ageing in barrel: 16 months.

Oak type: 225 litre French oak barrels.

Blending: August 2005.

Bottled: October 2005.

Production: 68,000 cases 6x750ml



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