

## Rupert & Rothschild Baron Edmond 2003

Intense ruby colour with spicy tobacco, black fruit and dark chocolate flavours. Sophisticated and complex with velvet tannins and a long, lingering finish.

Recommended with rare fillet of beef, slow roasted leg of lamb or grilled chikvire.

**variety :** Cabernet Sauvignon | 76% Cabernet Sauvignon, 24% Merlot

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Western Cape

**analysis :** alc : 15.5 % vol rs : 4.0 g/l pH : 3.4 ta : 6.1 g/l

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

**pack :** Bottle **closure :** Cork

**ageing :** This wine has an ageing potential of 8 years from vintage.

**in the vineyard :** **Cultivar:** Cabernet Sauvignon 76%, Merlot 24%.

**Appellation:** Wine of Origin Western Cape.

**Age of vines:** 12 to 19 years.

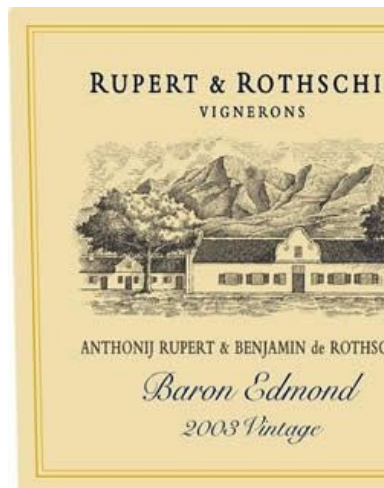
**Irrigation:** Drip Irrigation.

**about the harvest:** The grapes were hand-picked from mid February to end March 2003 with an average yield of 6 ton per hectare.

**in the cellar :** Fermented in 10 ton stainless steel tanks with between 21 to 28 days skin contact resulting in excellent colour concentration, aroma and flavour compounds. Malolactic fermentation occurred naturally in the barrel.

### Maturation

Matured for 18 months in 225 litre French oak barrels.



## Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

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