

Rupert & Rothschild Classique 2007

Clean, fresh and focused with an abundance of red fruit flavours and vanilla spice. Floral notes run through the juice with plum and blueberry flavours leading to a soft and silky mouthfeel.

Recommended with matured beef or wild mushroom risotto.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot

winery : Rupert & Rothschild Vignerons

winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.58 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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

in the vineyard : Appellation: Wine of Origin Western Cape.

Age of vines: 9 to 21 years.

Irrigation: Drip Irrigation.

about the harvest: The grapes were hand-picked from mid February to end March 2007 with an average yield of 1.2 kg per vine.

in the cellar : Fermented in 10,000 litre stainless steel tanks with between 25 to 30 days skin contact. Malolactic fermentation occurred initially in stainless steel tanks and thereafter in French oak barrels. Matured for 16 months in 225 litre French oak barrels.



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