

Rupert & Rothschild Baron Edmond 2005

Dark and well structured with aromas of pure cherry, redcurrant and oak spices. Impressive concentration with layers of roasted coffee, tobacco, red plum and mulberry. The wine displays a combination of power, balance and elegance.

Recommended with slow roasted leg of lamb, rare fillet of beef or matured cheese.

variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 32% Merlot, 10% Cabernet Franc

winery : Rupert & Rothschild Vignerons

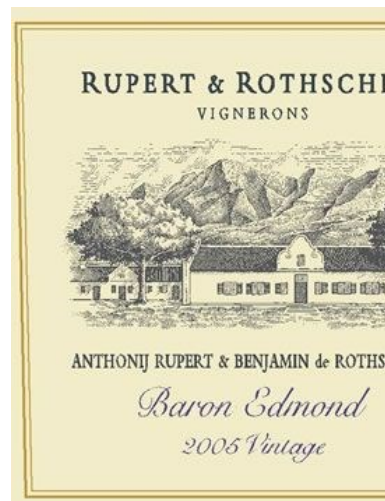
winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.53 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork



ageing : This wine has an ageing potential of 10 years from vintage.

in the vineyard : **Age of vines:** 8 to 21 years.

Irrigation: Drip irrigation.

about the harvest: The grapes were hand-picked from mid February to early April 2005 with an average yield of 6 tons/ha.

in the cellar : Fermented in 10 ton stainless steel tanks with between 20 - 28 days skin contact resulting in excellent colour, concentration, aroma and flavour compounds. Malolactic fermentation occurred naturally in the barrel. Matured for 18 months in 225 litre new French oak barrels.

Rupert & Rothschild Vignerons

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