

Rupert & Rothschild Baron Edmond 2007

Powerful, dense structure with aromas of blackberry, black pepper, coriander and roasted coffee bean. Lively and complex with velvety tannins and a lingering aftertaste.

Recommended with fillet of mature beef or slow cooked shoulder of lamb.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 38% Merlot, 9% Cabernet Franc

winery : Rupert & Rothschild Vignerons

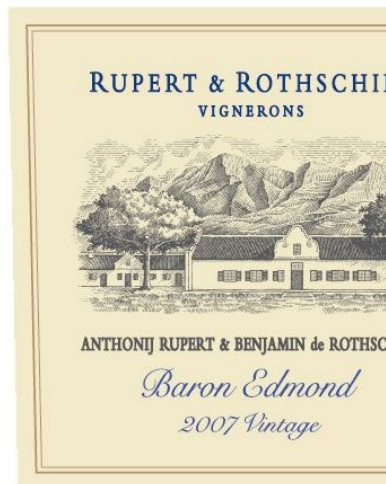
winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.01 g/l pH : 3.61 ta : 5.93 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 23 years.

Irrigation: Drip irrigation.

about the harvest: The grapes were hand-picked from mid February to early April 2007 with an average yield of 6 tons/ha.

in the cellar : Fermented in wooden vats and stainless steel tanks. 15% of the juice was barrel fermented to preserve the fruit flavours of the berries. 18 to 30 days skin contact resulted in excellent colour, concentration, aroma and flavour compounds.

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