

## Rupert & Rothschild Baron Edmond 1998

A blend of the noble varieties Merlot and Cabernet Sauvignon. Matured in 100% new French oak. This wine had a dark, mulberry, blackish colour with inky-hues. Opulent, rich, blackberry, plum and spicy tobacco flavours with beautifully integrated cedarwood with harmonious and elegant flavours. Big and concentrated with classic fruit flavours which leave a velvety sensation on the palate. The ripe tannin structure ensures a full mid-palate and long finish.

**variety :** Merlot | Merlot, Cabernet Sauvignon

**winery :** Rupert & Rothschild Vignerons

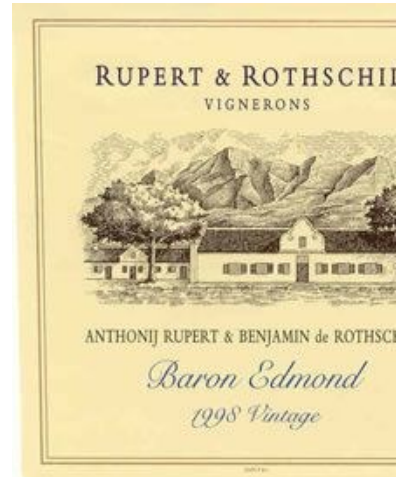
**winemaker :** Schalk-Willem Joubert

**wine of origin :** Coastal

**analysis :** alc : 13.50 % vol pH : 3.72 ta : 5.89 g/l

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

**pack :** Bottle



**ageing :** The Baron Edmond has excellent bottle ageing potential

**about the harvest:** A blend of the noble varieties Merlot and Cabernet Sauvignon. This was one of those rarities where a blend of two varieties was made almost prior to vinification. The Merlot and Cabernet Sauvignon grapes were carefully selected prior to harvest for this unique blend. Low yielding vineyards from Northwest-facing slopes form the basis of this wine. The grapes were all hand-picked at various stages to ensure optimum ripeness.

**in the cellar :** Within one hour of picking the grapes were destemmed and lightly crushed. Fermentation in stainless steel tanks commenced 3 days after picking. The Cabernet Sauvignon fermented naturally for 13 days until dry and remained on the skins for an additional 2 weeks. It was then racked (gravity fed) into new 225 litre barrels. Malolactic fermentation occurred naturally in the barrel. The Merlot was inoculated with a selected yeast strain. It fermented cool until dry and then left on the skins for further maturation. The wine was drained into 225 litre barrels where it underwent malolactic fermentation. Once complete, the Merlot and Cabernet Sauvignon was blended and transferred back into wood for further maturation. The wine was racked every six months. The Baron Edmond was matured in 100% new French oak for 24 months.

### Rupert & Rothschild Vignerons

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