

## Rupert & Rothschild Baron Edmond 2008

Intense aromas complemented by coriander, tobacco leaf and cranberries. Elegant, harmonious and focused with a mineral core and fresh finish.

Recommended with venison or ostrich fillet.

**variety :** Cabernet Sauvignon | 49% Cabernet Sauvignon, 39% Merlot, 3% Petit Verdot

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 3.1 g/l pH : 3.72 ta : 6.2 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:** 9 to 24 years.

**Irrigation:** Drip irrigation.

**about the harvest:** The grapes were hand-picked from beginning March to end April 2008 with an average yield of 6 ton per hectare.

**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.

### Maturation

Martured for 22 months in 225 litre new French oak barrels.



## Rupert & Rothschild Vignerons

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