

Rupert & Rothschild Classique 2008

Well balanced, fresh and classic with smooth, silky tannins and aromas of wild blackberry and dark chocolate. Distinct earthy undertones of Karoo bush, truffles and tea leaves.

Recommended with springbok Carpaccio or mushroom risotto.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% 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 : 3.55 ta : 5.9 g/l so2 : 121 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : This wine has an ageing potential of 6 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 2008 with an average yield of 1.3 kg per vine.

in the cellar : Fermented in 10,000 litre stainless steel tanks with between 25 to 28 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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