

Rupert & Rothschild Classique 2009

Elegant and appealing with aromas of red berries, sweet cherries, white pepper and cedar wood with undertones of aniseed and almond. Good complexity with dark chocolate and flinty undertones on the palate.

Enjoy as an aperitif or recommended with slow cooked lamb or lightly seared fillet of beef with truffle mashed potatoes.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon 40% Merlot

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.65 ta : 6.0 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 5 years from vintage.

in the vineyard : **Appellation:** Wine of Origin Western Cape.

Age of vines: 9 to 18 years.

Irrigation: Drip Irrigation.

about the harvest: The grapes were hand-picked from mid February to end of March 2009.

in the cellar : Fermented in 10 000 liter stainless steel tanks with between 25 – 28 days skin contact. Malolactic fermentation occurred in French oak barrels.

Matured for 16 months in 225 liter French oak barrels.



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