

## Rupert & Rothschild Classique 2010

An exceptional wine with vibrant red cherry notes, balanced cedar wood and rich dark chocolate flavours.

Recommended with fillet of beef with a dark chocolate jus.

**variety :** Cabernet Sauvignon | 45% Cabernet Sauvignon 35% Merlot, 20% Cabernet Franc

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Yvonne Lester

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol rs : 2.9 g/l pH : 3.51 ta : 6.1 g/l

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

**pack :** Bottle **closure :** Cork

**ageing :** The wine has an ageing potential of at least 10 years from vintage.

**in the vineyard :** Age of vines: 11 to 26 years

Irrigation: Drip Irrigation

**about the harvest :** The grapes were hand-picked from mid February to mid March 2010.

**in the cellar :** Fermented in wooden vats and stainless steel tanks. 10% of the juice was barrel fermented to preserve the fruit flavours of the berries. 15 to 20 days skin contact resulted in excellent colour, concentration, aroma and flavour compounds.

Matured for 20 months in 225 litre new French oak barrels.



### Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

[www.rupert-rothschildvignerons.com](http://www.rupert-rothschildvignerons.com)