

Rupert & Rothschild Classique 2016

Nuances of fresh cranberry and wild black cherry which evolves into delicate hazelnut truffle chocolate with a silky, smooth lingering texture.

Recommended with seared Springbok loin, braised Springbok shoulder and aromatic potato pudding with a gastrique of port cherry and puffed barley.

variety : Merlot | 50% Merlot, 35% Cabernet Sauvignon, 15% Carbernet Franc

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.55 ta : 5.9 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Appellation: Wine of Origin Western Cape

Age of Vines: 12 to 23 years

Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from beginning February to end March 2016. Matured for 16 months in 225 litre French oak barrels. The wine has an ageing potential of at least 7 years from vintage.

in the cellar : Fermented in stainless steel tanks with extended skin contact. Malolactic fermentation also occurred in stainless steel tanks.



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