

## 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 **body :** Medium **taste :** Fruity **wooded**

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

**ageing :** 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 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.



### Rupert & Rothschild Vignerons

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