

Rupert & Rothschild Classique 1999

A Cabernet Sauvignon, Merlot and Cabernet Franc blend. Bright, ruby colour with aromas of ripe black cherry, cassis fruit, cedar and dried spice. Powerful flavours of black currant, liquorice and dark chocolate with a lingering aftertaste of well-rounded and intergrated oak.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 25% Merlot, 3% Cabernet Franc

winery : Rupert & Rothschild Vignerons

winemaker : Schalk-Willem Joubert

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.7 ta : 5.8 g/l

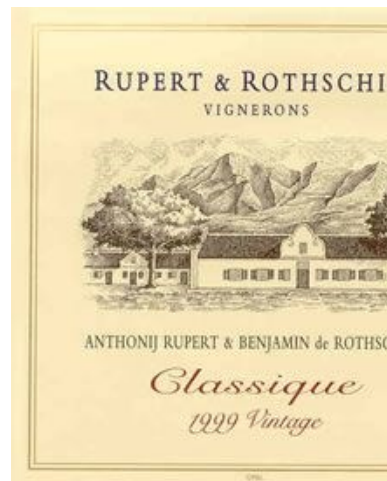
pack : Bottle

ageing : Under ideal conditions this wine will drink well for the next five to seven years from vintage.

in the vineyard : This elegant blend consists of the noble varieties Cabernet Sauvignon (72%), Merlot (25%) and Cabernet Franc (3%). The long, hot summer experienced during the 1999 harvest contributed to the grapes ripening to perfection.

about the harvest: The Cabernet Sauvignon which originated from the Groot Drakenstein slopes was picked 2 weeks after the Cabernet Sauvignon from the Darling vineyards. The slow-ripening cycle of the Darling grapes was due to the cooling effect of the south-easterly winds. The grapes were all hand-picked from 12 to 31 March. The Merlot was harvested from 11 February to 12 March on the Groot Drakenstein and Simonsberg slopes and the Cabernet Franc on 24 February. At Rupert & Rothschild picking is done in stages to ensure physiologically healthy fruit and optimum ripeness. In order to obtain the full potential of the grapes, harvesting took place according to taste and analysis, thus enabling the fruit to express itself in the wine.

in the cellar : Within one hour of picking the grapes were destemmed and crushed. Fermentation took place in stainless steel tanks. The Cabernet Sauvignon underwent natural fermentation and was left on the skins for a further 2 weeks prior to being drained and pressed. Two-thirds of the Merlot underwent natural fermentation and the remainder was inoculated with a selected yeast strain. The average skin contact for the Merlot was 30 days. The 1999 vintage allowed the use of free-run juice as well as a portion of the pressed juice to ensure more complexity. Malolactic fermentation occurred naturally in the barrel. Harmony and integration of this wine was ensured by the early blending of the various components.



Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

www.rupert-rothschildvignerons.com