

Rupert & Rothschild Baron Edmond 2001

Access to the finest vineyards, correct site selection, careful canopy management, yield control and sorting of the grapes by hand make this a wine of distinction. Blackcurrant, wild cherry, white pepper and cinnamon aromas with nuances of dark chocolate and earthy, tobacco complexities. Elegant, classic and harmonious flavours with concentrated firm, ripe tannins.

Recommended with fillet of beef with a port wine jus and oyster mushrooms, shoulder of lamb with potato au gratin and spinach or grilled chevre with a olive oil and balsamic vinegar drizzle.

variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 34% Merlot.

winery : Rupert & Rothschild Vignerons

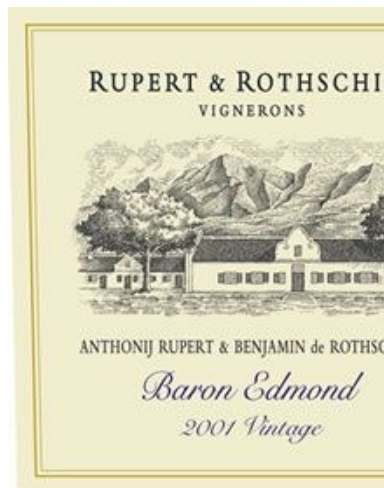
winemaker : Schalk-Willem Joubert

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.31 g/l pH : 3.64 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle



ageing : This wine has excellent ageing potential and will reach its optimum within 5 to 6 years from vintage.

in the vineyard : Cultivar: Cabernet Sauvignon 66%, Merlot 34%.

Situation: Simonsberg, Groot Drakenstein, Darling, Stellenbosch.

Appellation: Coastal.

Altitude: Average 300m.

Distance from sea: Approximately 25km.

Soil type: Decomposed Table Mountain Sandstone, Hutton, Tukulu.

Rootstock: R110, Mgt 101-14.

Age of vines: 10 to 17 years.

Trellising: 5 wire Perold trellis system.

Irrigation: Drip irrigation.

about the harvest: The grapes were harvested from mid February to end March 2001.

Method of harvesting: The grapes were hand-picked.

Yield: 5 ton per hectare.

in the cellar : Prior to fermentation, cold maceration took place for 2 days. Skin contact for a period of 35 days resulted in excellent concentration of colour, aroma and flavour compounds. To ensure maximum flavour and intensity, the wine had no fining or filtration which may result in a sediment deposit 4 to 5 years from vintage.

Ageing in Barrel: 19 months.

Oak type: 225 litre new French oak barrels, medium and medium+ toast.

Blending: June 2002.

Bottled: December 2002.

Production: 13 000 cases, 6x750ml.

Rupert & Rothschild Vignerons

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