

Rupert & Rothschild Classique 2002

An exceptional wine with a smooth, velvety mouthfeel and subtle, elegant tannins. Blackcurrant blueberry aromas with nuances of white pepper, coffee bean and a delicate earthiness.

Recommended with Canadian salmon with a reduced balsamic vinegar and wasabi sauce, braised neck of pork with a prune and date sauce or rack of lamb with a rosemary oil drizzle.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 41% Merlot, 6% Pinotage

winery : Rupert & Rothschild Vignerons

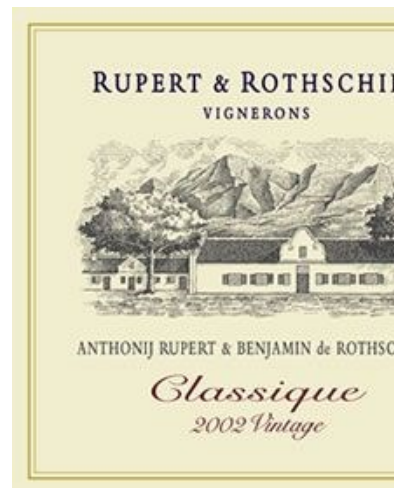
winemaker : Schalk-Willem Joubert

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.7 ta : 5.6 g/l

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

pack : Bottle



ageing : While accessible in its youth, this wine will gracefully improve with further bottle maturation.

in the vineyard : **Cultivar:** Cabernet Sauvignon 53%, Merlot 41%, Pinotage 6%

Situation: Simonsberg, Groot Drakenstein, Stellenbosch, Durbanville

Appellation: Coastal

Altitude: Average 300m

Distance from sea: Approximately 22km

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

Rootstock: R110, R99. Mgt 101-14

Age of vines: 7-15 years

Trellising: 5 wire Perold trellis system

Irrigation: Drip irrigation

about the harvest: The grapes were harvested from mid February to end March 2002.

Method of harvesting: The grapes were hand-picked

Yield: 7 ton per hectare

in the cellar : Alcoholic fermentation occurred in 10 000 litre stainless steel tanks. An average of 28 to 30 days skin contact resulted in excellent concentration of colour, aromas and flavour compounds. Malolactic fermentation took place naturally in French oak barrels.

Ageing in Barrel: 17 months

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

Blending: June 2003

Bottled: September 2003

Production: 36 500 cases, 6x750ml

Rupert & Rothschild Vignerons

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