

Rupert & Rothschild Classique 2001

A blend of Cabernet Sauvignon, Merlot and Pinotage. Dark, plummy center with ruby hues. Prominent blackcurrant characteristics supported by complex layers of ripe fruit with a hint of coffee bean. Harmonious balance between the components and integrated tannins create a unique, lingering aftertaste.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 31% Merlot, 7% Pinotage

winery : Rupert & Rothschild Vignerons

winemaker : Schalk-Willem Joubert

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.61 ta : 5.5 g/l

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

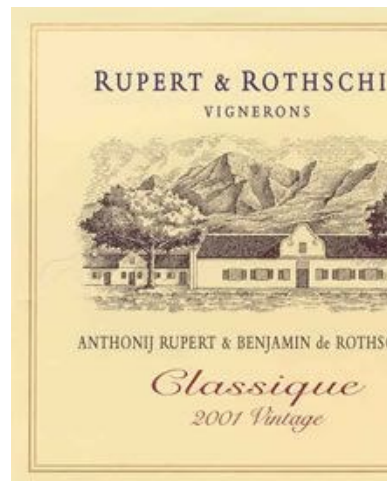
pack : Bottle

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

about the harvest: Physiologically healthy and optimally ripened fruit is a prerequisite at Rupert & Rothschild Vignerons. Great care is taken in the selection of the terrior of the vineyards for Classique. Harvesting, based solely on taste and analysis, takes place at various stages of the vineyards' maturation cycle. The grapes were all hand-picked.

in the cellar : A blend of Cabernet Sauvignon (62%), Merlot (31%) and Pinotage (7%). This wine has been carefully vinified to ensure elegance and sophistication. Once destemmed and crushed, fermentation took place in 10-ton stainless steel tanks. After alcoholic fermentation the wine remained on the skins for an additional 15 to 25 days. Malolactic fermentation occurred naturally.

The wine underwent 14 months maturation in 225 litre French oak barrels. A third of which went into new wood and two-thirds into second fill barrels. Blending took place during May 2002. The wine was bottled in September 2002.



Rupert & Rothschild Vignerons

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