

## Rupert & Rothschild Baron Edmond 1999

A blend of the noble varieties Cabernet Sauvignon and Merlot. Matured in 100% new French oak. This wine has a dark mulberry, blackish colour with inky-hues. Opulent nose with hints of wild berry and cassis and spicy, cherry tobacco flavours. Elegant and soft with a creamy density. The ripe tannin structure ensures a full mid-palate and long finish.

**variety :** Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Merlot

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 2.40 g/l pH : 3.70 ta : 6.08 g/l

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

**pack :** Bottle

**ageing :** The Baron Edmond has excellent bottle ageing potential.

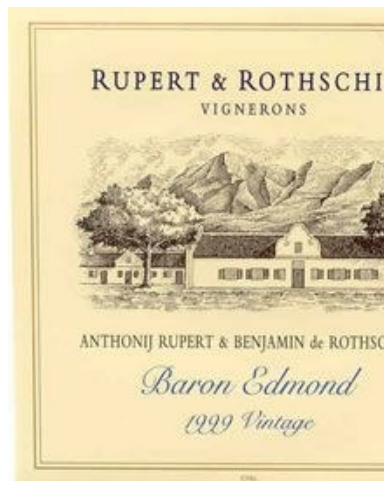
**in the vineyard :** A blend of the noble varieties Cabernet Sauvignon and Merlot. The Cabernet Sauvignon forms 75% and the Merlot 25% of this uniquely crafted wine. The 1999 season was long with a hot summer, ripening the grapes to perfection.

**about the harvest:** The Cabernet Sauvignon was harvested late, ensuring optimal ripeness. The first batch of Cabernet Sauvignon for this blend was harvested on 8 February from the West Coast vineyards. The combination of deep red Clovelly soil and the proximity of the cold Atlantic Ocean gives the Cabernet Sauvignon a unique flavour. The second batch of grapes from the Simonsberg vineyards was harvested on 24 March. Small clusters of grapes with an abundance of flavours was carefully selected in the vineyard to form the basis of this blend.

The Merlot grapes are from the Vooruitsig vineyards situated on the slopes of the Groot Drakenstein mountain. The Merlot soils are predominantly gravel with clay subsoil. Yields for the Merlot and Cabernet Sauvignon were restricted to 1kg per vine.

**in the cellar :** Within one hour of picking the grapes were destemmed and lightly crushed. Fermentation in stainless steel tanks commenced 2 days after picking. The Cabernet Sauvignon fermented naturally for 13 days until dry and remained on the skins for an additional 2 weeks. It was then racked (gravity fed) into new 225 litre French oak barrels. Malolactic fermentation occurred naturally in the barrel. The Merlot also fermented naturally. The grapes were fermented cool until dry and left on the skins for 23 days for further maturation. The wine was drained into 225 litre barrels where it underwent malolactic fermentation.

The wine was racked every 3 to 4 months. After one years barrel maturation the final blend was made and transferred to the barrel for further maturation. The blended wine was racked every 5 months. The Baron Edmond was matured in 100% new French oak for 26 months.



### Rupert & Rothschild Vignerons

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