



Region: W.O. Western Cape, South Africa

Grape Variety: 50% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc

Vintage: 2014

Irrigation: Drip irrigation

Closure: Cork

pH: 3.51

Age of Vines: 11 to 21 years

Alcohol: 13.5%

Total Acidity: 6.1 g/l

Residual Sugar: 2.9 g/l

RUPERT & ROTHSCHILD

Classique



Producer

In 1997, under the leadership of Dr Anton Rupert and Baron Edmond de Rothschild, Rupert & Rothschild Vignerons was established. Both men later relinquished the reigns to their respective sons; Anthonij Rupert and Baron Benjamin de Rothschild. Following the tragic death of Anthonij Rupert in 2001, his older brother Johann Rupert and sister Hanneli Rupert-Koegelenberg assumed his position.

The brand produces three distinctive wines; a single varietal Chardonnay, Rupert & Rothschild Baroness Nadine named after Baroness Nadine de Rothschild, wife of Edmond de Rothschild. A flagship Bordeaux blend; Rupert & Rothschild Baron Edmond de Rothschild named after the late Baron Edmond de Rothschild and a classic red blend; Rupert & Rothschild Classique, one of the most widely sold and sought after South African red wines in its category.

2014 Harvest

The grapes were hand-picked from beginning February to end March 2014.

Viniculture

Fermented in stainless steel tanks with extended skin contact. Malolactic fermentation occurred in French oak barrels.

Maturation

Matured for 17 months in 300 litre French oak barrels. The wine has an ageing potential of at least 7 years from vintage.

Tasting Notes

Inviting, fresh raspberry aromas with pomegranate undertones and a subtle, smooth, balanced palate with lingering cranberry and cedarwood nuances. Recommended with Duck Salad and Carrot and Rainbow Slaw with a Raspberry Vinaigrette and Hazelnut Crunch.