

RUPERT & ROTHSCHILD

# BARON EDMOND 2015

## WINEMAKER'S TASTING NOTES

Alluring raspberry, blackcurrant and plum aromas with hints of pine nettle and fresh coriander. Polished, silky tannins unfold on the palate with flavours of cranberry and dark chocolate. Decanting recommended. Serve with pan-seared beef fillet, porcini mushrooms and asparagus complemented by a red wine jus.

## 2015 HARVEST

The grapes were hand-picked from beginning February to end March 2015 with an average yield of 8 ton per hectare.

## VINICULTURE

Fermented in wooden vats and stainless steel tanks. 16 to 20 days skin contact resulted in excellent colour, concentration, aroma and flavour compounds.

## VITICULTURE

Cultivar: Merlot 61%  
Cabernet Sauvignon 15%  
Cabernet Franc 13%  
Malbec 7%  
Petit Verdot 4%

Appellation: Wine of Origin Stellenbosch  
Age of Vines: 13 to 28 years  
Irrigation: Drip irrigation

## MATURATION

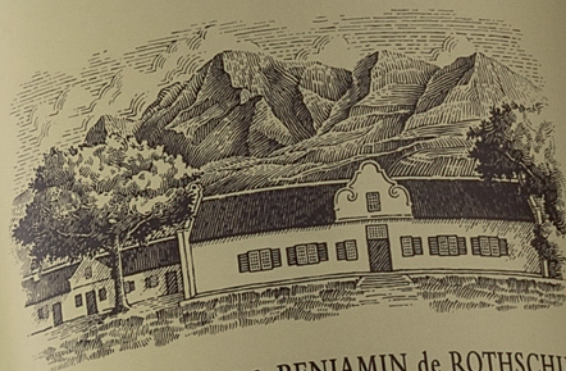
Matured for 18 months in 255 litre new French oak barrels. The wine has an ageing potential of at least 15 years from vintage.

## ANALYSIS

Alcohol: 14.5% vol  
Total Acidity: 6.3 g/l  
pH: 3.47  
Residual Sugar: 2.0 g/l

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RUPERT & ROTHSCHILD  
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD  
*Baron Edmond*  
*2015 Vintage*