

RUPERT & ROTHSCHILD

# CLASSIQUE 2016

## WINEMAKER'S TASTING NOTES

Nuances of fresh cranberry and wild black cherry which evolves into delicate hazelnut truffle chocolate with a silky, smooth lingering texture. Recommended with seared Springbok loin, braised Springbok shoulder and aromatic potato pudding with a gastrique of port cherry and puffed barley.

## 2016 HARVEST

The grapes were hand-picked from beginning February to end March 2016.

## VINICULTURE

Fermented in stainless steel tanks with extended skin contact. Malolactic fermentation also occurred in stainless steel tanks.

## VITICULTURE

Cultivar: Merlot 50%  
Cabernet Sauvignon 35%  
Cabernet Franc 15%

Appellation: Wine of Origin Western Cape  
Age of Vines: 12 to 23 years  
Irrigation: Drip irrigation

## MATURATION

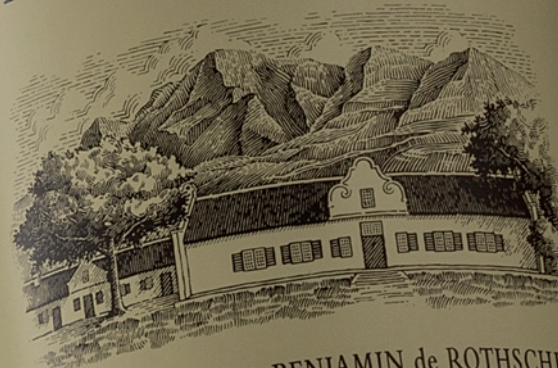
Matured for 16 months in 225 litre French oak barrels. The wine has an ageing potential of at least 7 years from vintage.

## ANALYSIS

Alcohol: 13.5% vol  
Total Acidity: 5.9 g/l  
pH: 3.55  
Residual Sugar: 3.0 g/l

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RUPERT & ROTHSCHILD  
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

*Classique*  
*2016 Vintage*