

RUPERT & ROTHSCHILD

CLASSIQUE 2017

WINEMAKER'S TASTING NOTES

Alluring plush black fruits, earthy notes and pencil shavings followed by a layered complexity. The smooth, silky texture sustains spice, tea leaves nuances and dark chocolate. This multi-dimensional wine would provide the ultimate pairing with beef sirloin combined with roasted beetroot. The silky tannins would also combine well with lean game meats in dishes that are not overtly spicy but rather aromatic in nature.

2017 HARVEST

The grapes were hand-picked from beginning February to end March 2017.

VINICULTURE

An exceptional first vintage produced in the new winery. After the drought in 2016, the vineyards seemed to reboot themselves in 2017. A significant increase in cooler nights during the ripening period resulted in better balance between the bunches and far more even ripening.

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

VITICULTURE

Cultivar: Merlot 50%
Cabernet Sauvignon 35%
Cabernet Franc 10%
Petit Verdot 5%

Appellation: Wine of Origin Western Cape
Age of Vines: 13 to 24 years
Irrigation: Drip irrigation

MATURATION

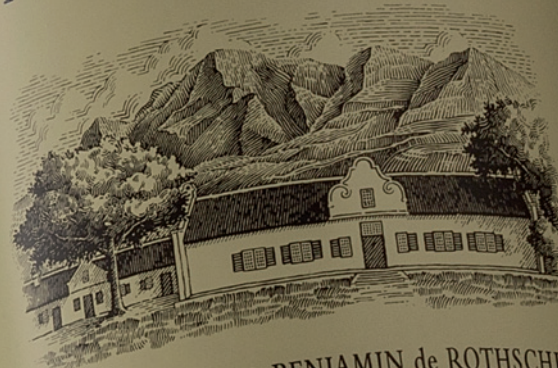
Matured for 16 months in 225 litre French oak barrels. The wine has an ageing potential of at least 7 years from vintage.

ANALYSIS

Alcohol: 14.0% vol
Total Acidity: 5.7 g/l
pH: 3.53
Residual Sugar: 2.0 g/l

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RUPERT & ROTHSCHILD
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

Classique
2017 Vintage