

RUPERT & ROTHSCHILD

CLASSIQUE 2018

WINEMAKER'S TASTING NOTES

Aromas of red plum, raspberries and cherries are prominent, layered with forest floor and oak spice expressed as toasted caramel and walnut. The palate has a fresh red fruit core with soft-textured tannins and good persistence.

Pair this delicious wine with an oak-smoked duck breast, roasted baby beetroots, beetroot puree, crispy Jerusalem artichokes, and a roasted cherry jus. The earthiness of both the artichokes and the beetroots, complimented by the jus will round off this wine beautifully.

2018 HARVEST

The grapes were hand-picked from the beginning of February to the end of March 2018. A season with lower than usual rainfall, followed by a notably cooler ripening period, led to smaller berries with a delicate expression of fruit.

WINEMAKING

Fermented in stainless steel tanks. Pump overs of the skins occurred three times a day to ensure a soft and delicate extraction of colour and tannins. Selective post-fermentation skin contact was applied and the wine was drawn off for malolactic fermentation in cement tanks before maturation.

VITICULTURE

Cultivar:	Merlot 51% Cabernet Sauvignon 34% Cabernet Franc 9% Petit Verdot 6%
Appellation:	Wine of Origin Western Cape
Age of Vines:	9 to 30 years
Irrigation:	Drip irrigation

MATURATION

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

ANALYSIS

Alcohol:	13.5% vol
Total Acidity:	5.7 g/l
pH:	3.53
Residual Sugar:	2.7 g/l

www.rupert-rothschildvignerons.com
info@rupert-rothschildvignerons.com

