

RUPERT & ROTHSCHILD

BARON EDMOND 2022

WINEMAKER'S TASTING NOTES

An elegant and expressive wine revealing aromatic notes of liquorice, cedarwood, and graphite. The palate opens with savoury oak spice, unfolding into layers of plum and black cherry. The finish is refined and long, framed by silky, well-integrated tannins that create a plush yet delicate texture.

2022 HARVEST

An ideal winter brought consistent cold and ample rain, setting the stage for healthy, even vine growth. A warm, dry summer delayed picking and reduced yields, but delivered smaller, concentrated berries with beautifully ripe tannins. The result: a wine of plush structure, depth, and refinement.

WINEMAKING

Grapes were hand-harvested from late February to March and carefully selected using optical sorting. Fermented in stainless steel with gentle pump-overs and extended skin contact, only the free-run wine was retained. Select parcels completed malolactic fermentation in new French oak, before all components were blended and matured for 18 months in 225L barrels (47% new). Early blending ensured a seamless and harmonious final expression.

FOOD PAIRING

An elegant partner to slow-braised Karoo lamb shank infused with Cape Malay spices, served on creamy pommes purée and finished with a red wine jus.

VITICULTURE

Cultivar:	Merlot 41% Cabernet Sauvignon 28% Cabernet Franc 24% Petit Verdot 6% Malbec 1%
Appellation:	Wine of Origin Stellenbosch
Age of Vines:	10 to 33years
Irrigation:	Drip

MATURATION

This wine has ageing potential of at least 10 years from vintage.

ANALYSIS

Alcohol:	14% vol
Total Acidity:	6.1 g/l
pH:	3.6

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