RUPERT & ROTHSCHILD

BARON EDMOND 2023

WINEMAKER'S TASTING NOTES

Deep ruby with a garnet hue. Aromas of black cherry, graphite and savoury oak spice are lifted by delicate floral notes and hints of coriander seed. The palate is dense yet poised, layered with dark cherry, subtle mocha and a finely structured, creamy texture. The lingering finish is refined and persistent, with remarkable composure and length.

SITE

The vineyards are situated in Stellenbosch, with more than half of the vineyard parcels located within 8 km of the ocean. Cool maritime breezes moderate the vineyard climate, supporting gradual development of colour, flavour and tannin. The Stellenbosch Mountain parcels, which contribute predominantly Cabernet Sauvignon to the blend, are situated on north-facing slopes where afternoon sunlight is tempered by maritime breezes from False Bay, approximately 15 km away.

2023 VINTAGE

The 2023 season in Stellenbosch was characterised by mild, dry conditions followed by a cool ripening period. Slower ripening encouraged gradual flavour and tannin development, while smaller berries contributed to concentration and excellent colour. The Bordeaux cultivars developed expressive fruit, refined tannins and balanced natural acidity.

WINEMAKING

Grapes were hand-picked and cooled overnight, followed by optical berry sorting. The grapes were fermented in stainless steel tanks with regular pump-overs and extended skin contact to achieve gentle extraction of colour and flavour. Only free-run wine was selected for the final blend. The wine completed malolactic fermentation in a combination of French oak barrels and stainless steel tanks before maturing for 18 months in 225 L French oak barrels, of which 55% were new and 45% were second-fill.

FOOD PAIRING

Elevate this wine with pan-roasted beef fillet served with parsnip custard, pommes mille-feuille, confit onion and a blueberry gastrique.

VITICULTURE

Cultivar	44% Cabernet Sauvignon 26% Cabernet Franc 25% Merlot 5% Petit Verdot
Appellation	Wine of Origin Stellenbosch
Age of Vines	Up to 34 years
Soil type	Oakleaf and Tukulu

ANALYSIS

Alcohol	14% vol
Total Acidity	6.4 g/L
pH	3.5

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

