

RUPERT & ROTHSCHILD

CLASSIQUE 2020

WINEMAKER'S TASTING NOTES

Alluring aromas are led with a vibrant floral expression, followed by generous black cherries, plum, and blackcurrant. The use of oak is subtle and supportive, lifting the aromatic profile with oak spice and graphite notes. A balanced palate with poised acidity providing a rich and silky mouth feel.

FOOD PAIRING

This elegant wine will pair well with a beetroot buckwheat risotto, roasted beets, goats' cheese and kalamata olives.

2020 HARVEST

The Grapes were hand-picked from mid-February to mid-March 2020. Adequate rainfall during the growing season and moderate conditions during ripening ensured healthy vines and allowed even ripening.

WINEMAKING

Fermented in stainless steel tanks with regular pump-overs on the skins. Malolactic fermentation was completed in the tanks before racking to barrels. Aged separately in a combination of 225L and 300L French oak barrels for 16 months before blending.

VITICULTURE

Cultivar:	Merlot 41% Cabernet Sauvignon 39% Cabernet Franc 11% Petit Verdot 8% Malbec 1%
Appellation:	Wine of Origin Western Cape
Age of Vines:	3 to 31 years
Irrigation:	Drip irrigation

MATURATION

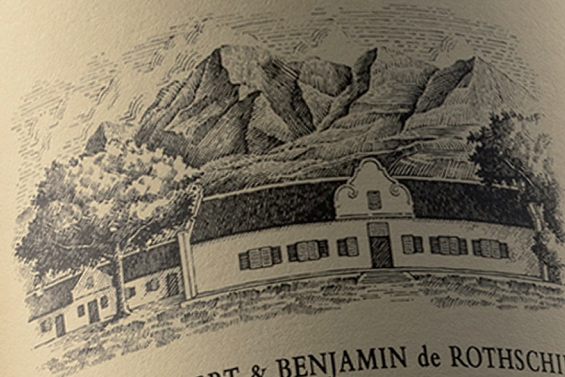
The wine has an aging potential of at least 7 years from vintage.

ANALYSIS

Alcohol:	13.5% vol
Total Acidity:	6 g/l
pH:	3.56

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD
Classique
2020