RUPERT & ROTHSCHILD

CLASSIQUE 2023

WINEMAKER'S TASTING NOTES

Ruby with youthful purple hues. Aromas of plum, raspberry and red cherry, with cedar and red peppercorn. Red fruit continues onto the palate, with fine-grained tannins, integrated oak spice, and a silky finish.

SITE

88% of the grapes are sourced from Stellenbosch, including Simonsberg-Stellenbosch, Helderberg, Polkadraai Hills and Vlottenburg. The remaining 12% is sourced from Darling, Simonsberg-Paarl and Wellington.

2023 VINTAGE

Harvest began on 15 February after a cool, moderate growing season. December rainfall replenished water reserves and supported even ripening. Cooler conditions favoured Merlot, while Cabernet Sauvignon and Cabernet Franc required longer hang time to reach phenolic ripeness. The resulting wines show freshness and balance.

WINEMAKING

The grapes were hand-picked, chilled, de-stemmed and gently crushed before fermentation in stainless steel tanks. Precise cap management and careful handling of the skins were used for gentle extraction. The wine matured for a minimum of 12 months in French oak barrels, of which 20% were new.

FOOD PAIRING

Complemented with pan-seared and roasted beef fillet with pommes Anna, garlic-parsnip custard, aubergine caponata, garden herb pesto and a Classique reduction.

VITICULTURE

Cultivar	39% Cabernet Sauvignon 38% Merlot 12% Cabernet Franc 10% Petit Verdot 1% Malbec
Appellation	Wine of Origin Coastal Region
Age of Vines	Up to 34 years
Soil type	Predominantly well-drained red and yellow-brown soils derived from decomposed granite and shale, with clay, gravel and alluvial components

ANALYSIS

Alcohol	13.5% vol
Total Acidity	5.9 g/L
pH	3.50

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