

RUPERT & ROTHSCHILD

# BARON EDMOND 2021

## WINEMAKER'S TASTING NOTES

A deep plum hue hints at the intensity within, introducing aromas of black cherry and nutmeg. Cassis and liquorice, balanced with a touch of spearmint and oak spice add depth to the palate. Seamless with polished tannins that leave a lasting, refined finish.

## FOOD PAIRING

This wine complements a springbok fillet with black cherry glaze, crisp spring vegetables, coriander and quince puree, fondant potato, and red wine jus.

## 2021 HARVEST

The 2021 vintage benefitted from cooler temperatures in the lead-up to harvest, resulting in a slightly delayed picking period from late February through March. This extended hang time allowed the grapes to reach optimal maturity, yielding wines with remarkable colour depth, tannin structure and pristine fruit purity.

## WINEMAKING

Handpicked grapes, meticulously sorted, were fermented in stainless steel with extended skin contact for optimal colour and flavour. Only free-run wine was selected, ageing for 18 months in 225L French oak barrels, 51% of which were new.

## VITICULTURE

Cultivar:	Merlot 44% Cabernet Sauvignon 26% Cabernet Franc 24% Petit Verdot 6%
Appellation:	Wine of Origin Stellenbosch
Age of Vines:	10 to 30 years
Irrigation:	Drip

## MATURATION

This wine is crafted for longevity, with the potential to age gracefully for at least a decade from the vintage date.

## ANALYSIS

Alcohol:	14% vol
Total Acidity:	6.1 g/l
pH:	3.53

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