

RUPERT & ROTHSCHILD

# CLASSIQUE 2021

## WINEMAKER'S TASTING NOTES

A stunning blend with a brilliant red rim and a deep red centre. Initial aromas of crushed red berries and cherry tobacco, accented with oak spice and pencil shavings, evolve into generous black cherry notes. The palate offers a vibrant mix of red fruit flavours, transitioning to a refined, silky mouthfeel. Velvety texture and dense structure hint at excellent ageing potential.

## FOOD PAIRING

This vintage pairs beautifully with beef entrecote, complemented by the earthy flavours of pan-fried pink oyster mushrooms, the sweetness of cherry-glazed baby beetroot, and the rich depth of a bone marrow jus.

## 2021 HARVEST

Hand-picked from mid-February to end-March 2021. A cold, rainy winter ensured healthy vine growth. Steady, heat-free ripening resulted in pure fruit expression and mature tannins, creating a balanced, harmonious wine.

## WINEMAKING

Grapes delicately crushed and fermented in stainless steel tanks with regular pump-overs. Malolactic fermentation in tanks, followed by ageing in French oak barrels for 12-16 months.

## VITICULTURE

Cultivar:	Merlot 40% Cabernet Sauvignon 35% Cabernet Franc 13% Petit Verdot 11% Malbec 1%
Appellation:	Wine of Origin Western Cape
Age of Vines:	4 to 32 years

## MATURATION

The wine has an excellent ageing potential and, if stored correctly, will evolve beautifully for at least 10-20 years.

## ANALYSIS

Alcohol:	13.5% vol
Total Acidity:	5.59 g/l
pH:	3.54

[rupert-rothschildvignerons.com](http://rupert-rothschildvignerons.com)  
[info@rupert-rothschildvignerons.com](mailto:info@rupert-rothschildvignerons.com)

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD  
*Classique*  
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