

RUPERT & ROTHSCHILD
CLASSIQUE
 2016

WINEMAKER'S TASTING NOTES

Nuances of fresh cranberry and wild black cherry which evolves into delicate hazelnut truffle chocolate with a silky, smooth lingering texture. Recommended with seared Springbok loin, braised Springbok shoulder and aromatic potato pudding with a gastrique of port cherry and puffed barley.

2016 HARVEST

The grapes were hand-picked from beginning February to end March 2016.

VINICULTURE

Fermented in stainless steel tanks with extended skin contact. Malolactic fermentation also occurred in stainless steel tanks.

VITICULTURE

Cultivar: Merlot 50%
 Cabernet Sauvignon 35%
 Cabernet Franc 15%
 Appellation: Wine of Origin Western Cape
 Age of Vines: 12 to 23 years
 Irrigation: Drip irrigation

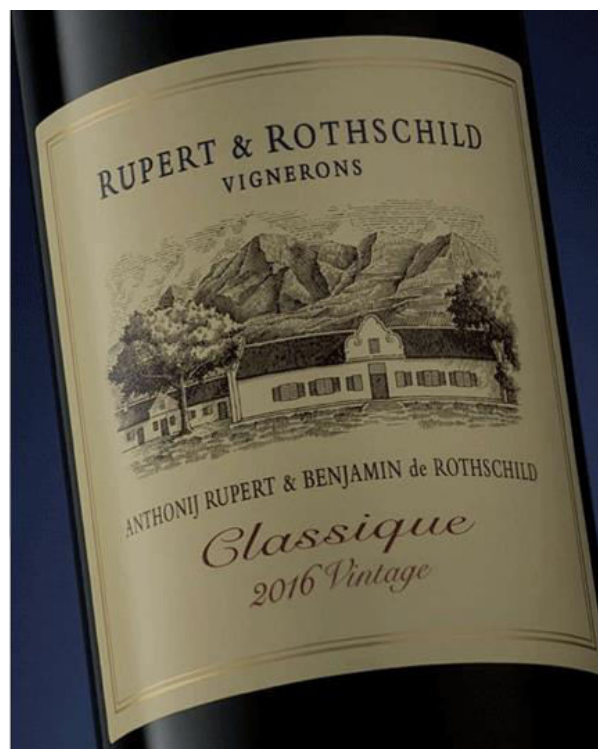
MATURATION

Matured for 16 months in 225 litre French oak barrels. The wine has an ageing potential of at least 7 years from vintage.

ANALYSIS

Alcohol: 13.5% vol
 Total Acidity: 5.9 g/l
 pH: 3.55
 Residual Sugar: 3.0 g/l

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Safra 2016. Vinícola Rupert & Rothschild em 12/10/2019. Paarl/ZA.