

RUPERT & ROTHSCHILD

BARON EDMOND 2020

WINEMAKER'S TASTING NOTES

This classic Bordeaux blend, displaying a deep ruby hue, initially expresses aromas of raspberry and thyme which evolve into subtle cinnamon spice and tobacco from the meticulous oak ageing. On the palate, intriguing layers of plum, cassis and black cherry are brought together harmoniously by a firm, yet refined, velvety texture.

FOOD PAIRING

This wine will pair well with beef oxtail slowly braised with crushed black cherry, mixed spice, and topped with herbed bread.

2020 HARVEST

The grapes were handpicked from mid-February through to March. Moderate temperatures during the growing season, allowed for even berry development and flavour retention in the grapes.

WINEMAKING

Using an optic sorter to sort the berries resulted in excellent colour density. Fermentation occurred in stainless steel, followed by extended skin contact, with regular pump overs for gentle extraction of colour and flavour from the skins. Thereafter selected tanks completed malolactic fermentation in new French oak and the remainder in stainless steel, followed by maturation in barrel. Matured for 18 months in 225 L French oak barrels, of which 43 % was new wood, 45 % second fill and the remainder third fill barrels.

VITICULTURE

Cultivar: Merlot 36%
Cabernet Sauvignon 31%
Cabernet Franc 28%
Petit Verdot 5%

Appellation: Wine of Origin Stellenbosch
Age of Vines: 10 to 30 years
Irrigation: Drip irrigation

MATURATION

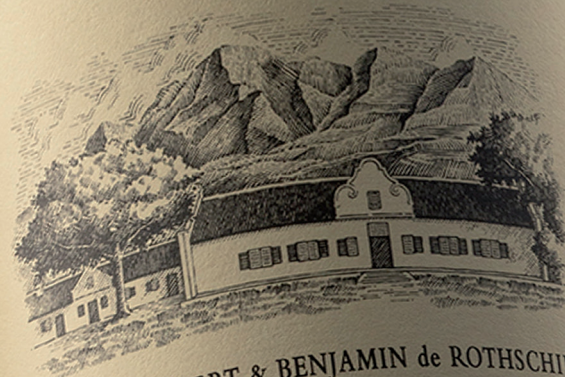
This wine has an ageing potential of at least ten years from vintage.

ANALYSIS

Alcohol: 14% vol
Total Acidity: 5.95 g/l
pH: 3.52

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD
Baron Edmond
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