

RUPERT & ROTHSCHILD

BARON EDMOND 2016

WINEMAKER'S TASTING NOTES

Aromas of blackberries, cassis and fennel, with resonating layers of forest floor and cedarwood, harmoniously integrated in a focused, delicately textured palate. Pairs perfectly with fennel crusted sirloin, celeriac purée, potato fondant, hazelnut beurre noisette and a fig and red wine jus.

2016 HARVEST

The grapes were hand-picked from beginning February to end March 2016 with an average yield of 8 tons per hectare.

VINICULTURE

Fermented in wooden vats and stainless steel tanks. Skin contact for 16 to 20 days resulted in excellent colour, concentration, aroma and flavour compounds.

VITICULTURE

Cultivar: Cabernet Franc 52%
Merlot 32%
Cabernet Sauvignon 16%
Appellation: Wine of Origin Stellenbosch
Age of Vines: 13 to 28 years
Irrigation: Drip irrigation

MATURATION

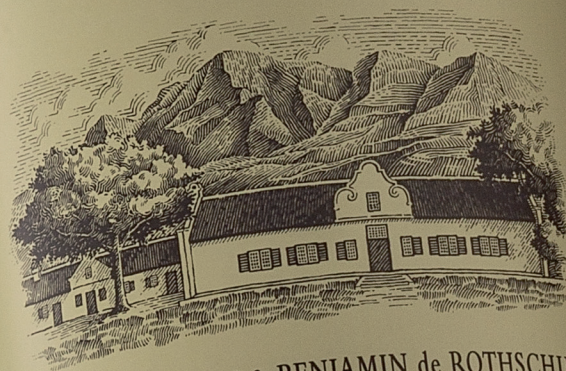
Matured for 18 months in 225 litre new French oak barrels. The wine has an ageing potential of at least 15 years from vintage.

ANALYSIS

Alcohol: 13.5% vol
Total Acidity: 5.9 g/l
pH: 3.48
Residual Sugar: 2.3 g/l

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD
Baron Edmond
2016 Vintage