

RUPERT & ROTHSCHILD

# BARON EDMOND 2017

## WINEMAKER'S TASTING NOTES

Delicate aromas of blackberry, blackcurrants, cedar wood and forest floor. Classically structured mouthfeel with a supple texture, complex layers and a focused linearity on the finish. A delicious partner with beef sirloin, parsnip puree, potato fondant and grape pomace jus.

## 2017 HARVEST

The grapes were hand-picked from the beginning of February to the end of March 2017 with an average yield of 8 tons per hectare.

## VINICULTURE

Fermented in stainless steel tanks. Skin contact for 16 to 25 days resulted in excellent colour, concentration, aroma and flavour compounds.

## VITICULTURE

Cultivar: Merlot 70%  
Cabernet Franc 13%  
Cabernet Sauvignon 12%  
Malbec 5%

Appellation: Wine of Origin Stellenbosch  
Age of Vines: 15 to 27 years  
Irrigation: Drip irrigation

## MATURATION

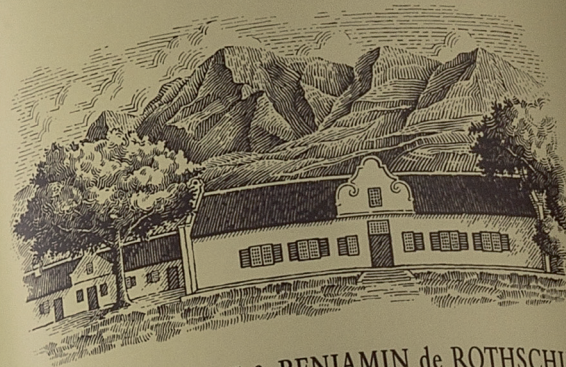
Matured for 18 months in 225 litre new French oak barrels. The wine has an ageing potential of at least 15 years from vintage.

## ANALYSIS

Alcohol: 14% vol  
Total Acidity: 5.6 g/l  
pH: 3.58  
Residual Sugar: 2.4 g/l

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

RUPERT & ROTHSCHILD  
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

*Baron Edmond*  
*2017 Vintage*