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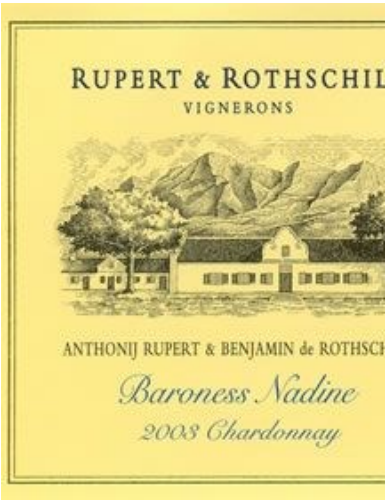
Rupert & Rothschild Baroness Nadine 2003



A elegant and harmoniously balanced barrel-fermented Chardonnay. Refreshing aromas of lime, lemon and pear followed by a smooth, creamy finish and clean, lingering aftertaste.

Recommended with fresh oysters, crab salad or zesty lemon tart with a fresh passion fruit coulis.

variety : Chardonnay | 100% Chardonnay.
winery : Rupert & Rothschild Vignerons
winemaker : Schalk-Willem Joubert
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.42 **ta :** 5.59 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle

ageing : 3-4 years from vintage.

in the vineyard : **Cultivar**: Chardonnay 100%.
Situation: Simonsberg, Groot Drakenstein, Walker Bay.
Appellation: Western Cape.
Altitude: Average 250m.
Distance from sea: 25km.
Soil type: Gravel, decomposed sandstone and limestone.
Rootstock: R110, Mgt 101-14.
Trellising: 5 wire Perold trellis system.
Irrigation: Drip irrigation.

about the harvest: The grapes were harvested from mid February to mid March 2003.
Method of harvesting: The grapes were hand picked in 20kg bins.
Yield: 5 ton per hectare.

in the cellar : The grapes were sorted by hand and whole cluster pressed. After 4 hours skin contact the free-run juice was extracted. 20% of the juice was fermented in stainless steel tanks and 80% in barrel, whereafter the wine underwent malolactic fermentation. One third of the wine was matured in new French oak barrels and the remainder in second fill barrels. The wine was kept on the primary lees for a period of 9 months.

Ageing in Barrel: 12 months.
Oak type: 225 litre French oak barrels.
Blending: May 2004.
Bottled: June 2004.
Production: 6000 cases 6x750ml.

Rupert & Rothschild Vignerons

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