

## Rupert & Rothschild Baroness Nadine 2004

Elegant, harmoniously balanced barrel-fermented Chardonnay. Aromas of orange blossom, pear and baked apple interact with touches of mango and vanilla forming a multilayered, complex bouquet. On the palate the wine displays intense concentration, depth and a rich creaminess. Hints of hazelnut complete the long mouthfeel.

Recommended with lobster bisque or tail of langoustine and mussels with freshly squeezed lemon.

**variety :** Chardonnay | 100% Chardonnay.

**winery :** Rupert & Rothschild Vignerons

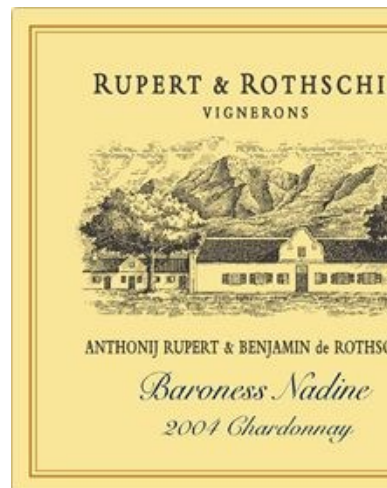
**winemaker :** Schalk-Willem Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 2.0 g/l    pH : 3.51    ta : 4.9 g/l

**type :** White    **style :** Dry    **taste :** Fruity    **wooded**

**pack :** Bottle



**ageing :** 2-3 years from vintage.

**in the vineyard :** **Cultivar:** Chardonnay 100%.

**Situation:** Walker Bay, Darling.

**Appellation:** Western Cape.

**Altitude:** Average 250m.

**Distance from sea:** 25km.

**Soil type:** Gravel, decomposed sandstone and limestone.

**Rootstock:** R110, Mgt 101-14.

**Age of vines:** 6-8 years.

**Trellising:** 5 wire Perold trellis system.

**Irrigation:** Drip irrigation.

**about the harvest:** The grapes were harvested from mid February to end March 2004.

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. Only the free-run juice from the press was used. 80% of the juice was fermented in French oak barrels. The remaining 20% was fermented in stainless steel tanks and blended back as a fresh component. 100% of 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 underwent battonage while on the primary lees for 10 months.

**Ageing in Barrel:** 14 months.

**Oak type:** 225 litre French oak barrels.

**Blending:** July 2005.

**Bottled:** September 2005.

**Production:** 2,500 cases 6x750ml.

## Rupert & Rothschild Vignerons

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