

Rupert & Rothschild Baroness Nadine 2005

An exquisite bouquet of citrus oil, orange blossom and pineapple complimented by mineral notes. Fresh and generous, the palate displays a seamless texture followed by a lingering aftertaste with undertones of nougat and roasted walnut.

Recommended with veal carpaccio with rocket and shavings of parmesan, drizzled with olive oil. This wine can also be enjoyed with a zesty lemon tart.

variety : Chardonnay | 100% Chardonnay.

winery : Rupert & Rothschild Vignerons

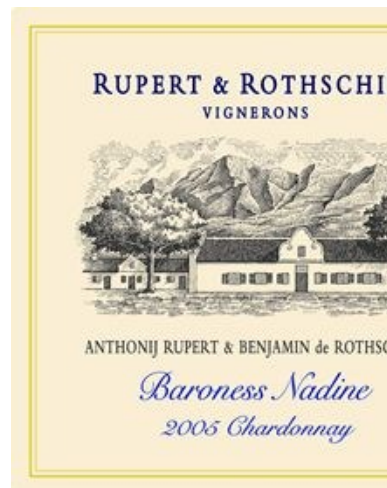
winemaker : Schalk-Willem Joubert

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.26 ta : 5.8 g/l

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

pack : Bottle



ageing : 2-3 years from vintage.

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

Situation: Cape Point, Elgin.

Appellation: Western Cape.

Altitude: Average 150m.

Soil type: Gravel, decomposed sandstone and limestone.

Rootstock: R110.

Age of vines: 6-8 years.

Trellising: 5 wire Perold trellis system.

Irrigation: Drip irrigation.

about the harvest: The grapes were harvested from beginning to mid March 2005.

Method of harvesting: The grapes were hand-picked in 20kg bins.

Yield: 4 ton per hectare.

in the cellar : The grapes were sorted by hand in the vineyard. After whole cluster pressing only the free-run juice was used. 80% of the juice was fermented in 225 and 500 litre 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 9 months.

Ageing in Barrel: 12 months.

Oak type: 225 and 500 litre French oak barrels.

Blending: March 2006.

Bottled: August 2006.

Production: 3,000 cases 6x750ml.

Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

www.rupert-rothschildvignerons.com