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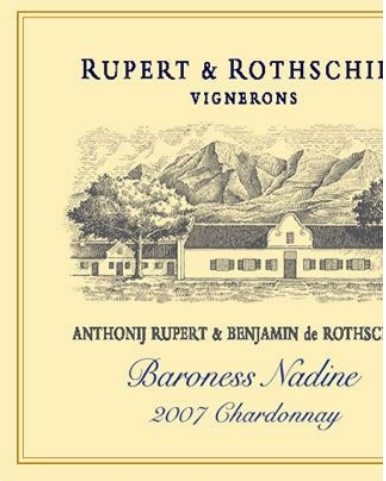
Rupert & Rothschild Baroness Nadine 2007

A vibrant fusion of flinty freshness, lime blossom and refined ruby grapefruit tones with a hint gooseberry. Delicate and elegantly structured with nuances or roasted almond and vanilla.

Recommended with sashimi or fresh oysters.



variety : Chardonnay | 100% Chardonnay
winery : Rupert & Rothschild Vignerons
winemaker : Schalk-Willem Joubert
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.27 **ta :** 5.2 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : This wine has an ageing potential of 6 to 8 years from vintage.

in the vineyard : **Age of vines**: 9 to 15 years
Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from end January to mid March 2007 with an average yield of 5 ton per hectare.

in the cellar : After whole cluster pressing only the free-run juice was used. 80% was fermented in 228 litre and 500 litre French oak barrels. 20% was fermented in stainless steel tanks and blended back as a fresh component. One-third was matured in new barrels and the remainder in second fill barrels.

Maturation
Matured for 11 months in 228 and 500 litre French oak barrels.

Rupert & Rothschild Vignerons

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