

## Rupert & Rothschild Baroness Nadine 2008

Elegantly structured with aromas of citrus leaves and honey blossom. Clean mineral undertones with a subtle touch of nougat.

Recommended with West Coast lobster or Malaysian crab.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 3.00 g/l pH : 3.29 ta : 5.92 g/l

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

**pack :** Bottle **closure :** Cork

**ageing :** This wine has an ageing potential of 6 from vintage.

**in the vineyard :** **Age of vines:** 6 to 20 years

**Irrigation:** Drip irrigation

**about the harvest:** The grapes were hand-picked from early February to mid March 2008 with an average yield of 6 ton per hectare.

**in the cellar :** After whole cluster pressing only the free-run juice was used. 80% was fermented and matured in 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.



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