

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.



Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

www.rupert-rothschildvignerons.com