

## Rupert & Rothschild Baroness Nadine 1998

Attractive, light yellow hue with a greenish tint. Ripe and intense, with predominant pear, apple, melon and citrus flavours against creamy apple pie and roasted almonds. The rich, creamy aroma is followed by a full, complex mouthfeel. The wood is extremely well-integrated and contributes to the balance of the wine. The array of flavours constantly changes. Long and lingering finish.

**variety :** Chardonnay | 100% Chardonnay

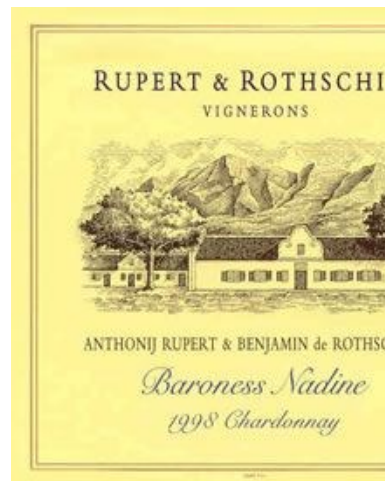
**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Coastal

**analysis :** alc : 12.80 % vol    pH : 3.40    ta : 5.58 g/l  
wooded

**pack :** Bottle



**ageing :** As a result of correct vineyard selection and vinification this wine will benefit from further bottle maturation.

**in the vineyard :** The grapes are from two vineyards; the Northwest-facing Pine Ridge Vineyard on the slopes of the Groot Drakenstein mountain and the West-facing Bleskop Vineyard.

**about the harvest:** The Chardonnay grapes were harvested during the cool morning hours between 13 and 23 February 1998. The grapes were hand-picked in 420 kilogram bins.

**in the cellar :** The free run juice was pumped into stainless steel tanks where settling occurred overnight at 12°C. The wine was then racked (per gravity) into 225 liter new French barriques. Alcoholic fermentation occurred naturally in one-third of the wine while the remaining two-thirds was inoculated with cultured yeast. Fermentation took 14 days to complete. Malolactic fermentation occurred naturally within one week after alcoholic fermentation. The wine was gently stirred once every 15 days for approximately 3 months. It was then left on the primary lees for 9 months. After the first racking the wine was returned to the barrel and matured for a further 5 months. In total the wine remained in 100% new oak for 14 months. No unwooded or fresh component was blended into the wine.

### Rupert & Rothschild Vignerons

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