

## Rupert & Rothschild Baroness Nadine 2009

Elegant and inviting with fresh lime aromas and undertones of Granny Smith apples, complemented by pineapple flavours and flinty nuances on the palate.

Recommended with langoustine or seafood salad

**variety** : Chardonnay | 100% Chardonnay

**winery** : Rupert & Rothschild Vignerons

**winemaker** : Yvonne Lester

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 2.8 g/l   pH : 3.34   ta : 6.7 g/l   so2 : 154 mg/l   fso2 : 19 mg/l

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

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

**ageing** : This wine has an ageing potential of 5 years from vintage.

**in the vineyard** : **Age of vines** : 9 to 18 years

**Irrigation** : Drip irrigation

**about the harvest** : The grapes were hand-picked from mid February to end of March 2009 with an average yield of 7 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 liter French oak barrels.



## Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

[www.rupert-rothschildvignerons.com](http://www.rupert-rothschildvignerons.com)