

Rupert & Rothschild Baroness Nadine 2010

Inviting refreshing citrus aromas with pineapple and minerality, complemented by a touch of nougat.

Recommended with salmon teriyaki on fresh egg noodles.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.34 ta : 7.1 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : Age of vines: 5 to 15 years

Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from end January to mid-March 2010 with an average yield of 7 ton per hectare.

in the cellar : After whole cluster pressing only the free-run juice was used. 20% was fermented and matured in concrete tanks. The remainder of the juice was fermented in stainless steel tanks and thereafter matured in French oak barrels for 11 months which one-third was new barrels.



Rupert & Rothschild Vignerons

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