

## 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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