

Rupert & Rothschild Baroness Nadine 2011

Fresh, flinty aromas with lemon blossom and pear, complemented by lingering mineral notes

Recommended with grilled fish or fresh oysters.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.22 ta : 7.2 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine has an ageing potential of 7 or more years from vintage.

in the vineyard : Age of vines: 6 to 16 years

Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from end January to mid-March 2011 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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