

Rupert & Rothschild Baroness Nadine 2012

A fusion of citrus blossom aromas with macadamia nougat and baguette crust on the palate, followed by a creamy roundness with a lingering lemon zest finish.

Recommended with seared sesame crusted tuna or melon and prawn salad.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.6 g/l pH : 3.29 ta : 6.7 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 6+ 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 beginning March 2012 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 300 litre French oak barrels for 11 months of which one-third was new barrels.



Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

www.rupert-rothschildvignerons.com