

Rupert & Rothschild Baroness Nadine 2014

Fresh aromas of lemon and grapefruit with a round, soft, fine structure and flavours of toasted macadamia nuts with an elegant lasting finish.

Recommended with calamari or prawns in a smoked tomato ragout.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 4.1 g/l pH : 3.27 ta : 6.0 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine has an ageing potential of +5 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 the beginning of February to beginning of March 2014 with an average oved if ton per hectaer.

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.



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