

Rupert & Rothschild Baroness Nadine 2015

Crisp lemon notes with subtle grapefruit nuances and smooth creamy nougat flavours, followed by lingering macadamia nut undertones.

Recommended with Norwegian Salmon, Tonka Bean Velouté and Almond Gremolata.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.4 g/l pH : 3.31 ta : 7.0 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: 10years

Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from the beginning to end of February 2015 with an average yield of 8ton 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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