

Rupert & Rothschild Baroness Nadine 2017

Lively aromas of peach blossom, lemon, gooseberry and mango supported by nuances of delicate nougat and lightly toasted macadamia nuts. Fresh acidity with a lingering soft textured palate.

variety : Chardonnay | 100% Chardonnay

winery : Rupert & Rothschild Vignerons

winemaker : Yvonne Lester

wine of origin : Stellenbosch

analysis : alc : 14% % vol rs : 3.2 g/l pH : 3.45 ta : 6.0 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

ageing : The wine has an ageing potential of 4+ years from vintage.

in the vineyard :

Appellation: Wine of Origin Western Cape

Age of Vines: 12 years

Irrigation: Drip irrigation

about the harvest: The grapes were hand-picked from mid February to beginning March 2017 with an average yield of 8 ton per hectare.

in the cellar : After whole cluster pressing only the free-run juice was used. 15% was fermented and matured in concrete tanks. The remainder of the juice was fermented in stainless steel tanks and 300 litre French oak barrels. Matured in 300 litre French oak barrels for 10 months, of which one-third was new barrels.



Rupert & Rothschild Vignerons

Franschhoek

021 874 1648

www.rupert-rothschildvignerons.com