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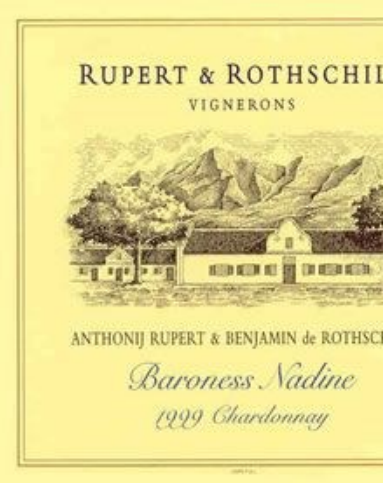
# Rupert & Rothschild Baroness Nadine 1999

Attractive, light yellow hue with a greenish tint. Intense nutty, butter biscuit flavours with complex layers of toasted bread, citrus, pear, apricot and roasted almonds. Full-balanced, rich, dense mouthfeel with well integrated wood flavours. A soft creamy texture follows a warm mouthfeel with a long and complex nutty finish.




**variety :** Chardonnay | 100% Chardonnay
**winery :** Rupert & Rothschild Vignerons
**winemaker :** Schalk-Willem Joubert
**wine of origin :** Coastal
**analysis :** **alc :** 14.0 % vol **rs :** 3.00 g/l **pH :** 3.42 **ta :** 5.60 g/l
**wooded**
**pack :** Bottle

**ageing :** The 1999 Baroness Nadine is full and intense and ready to be enjoyed. Due to correct vineyard selection and vinification this wine will benefit from one to three years bottle maturation.

**in the vineyard :** The grapes are from two different terroirs; the cool West Coast vineyards and the northwest-facing slopes of the Groot Drakenstein mountain.

**about the harvest:** The Chardonnay grapes were harvested during the cool morning hours between 26 January and 10 March 1999. The grapes were hand-picked in 400 kilogram bins and was whole cluster pressed (no destemming or crushing).

**in the cellar :** After settling overnight in stainless steel tanks at 10Â°C, the clear juice was racked into 225 litre French oak barrels. Two-thirds went into new oak barrels and the remainder into second fill barrels. Alcoholic fermentation occurred naturally on one-third of the wine, while the remaining two-thirds was inoculated with cultured yeast. Fermentation took 14 days to complete.

The wine was kept on the primary lees and underwent batonnage (stirring) once every 7 days for approximately 3 months. A batch of the barrels was rolled rather than stirred in order to reduce oxygen contact. After 5 months maturation on the primary lees, the wine was racked and returned to the barrels for a further 8 months maturation. The wine was bottled the first week of January 2001.

## Rupert & Rothschild Vignerons

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