

## Rupert & Rothschild Baroness Nadine 2024

The Rupert & Rothschild Baroness Nadine Chardonnay 2024 radiates with a stunning lime-white gold hue, promising a wine of exceptional elegance and refinement. The nose bursts with citrus blossom, a touch of salinity, and vibrant peach. On the palate, bright flavours of grapefruit, lemon cream, and crisp melon are harmoniously balanced with almond shavings and a whisper of vanilla spice. The wine's lively, fresh texture gives way to a dense, concentrated core, with fine complexity and a creamy finish that lingers, leaving a lasting impression of elegance.

A perfect partnership of land and sea, this suggested pairing brings together mussels, Abalobi fish, and sautéed prawns, complemented by carrots, cucumber, orange gel, and a crisp coral tulle. The vibrant citrus, delicate salinity, and creamy texture of Baroness Nadine Chardonnay 2024 elevate the flavours, enhancing the dish's freshness while harmonising with its depth and complexity.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Yvonne Lester

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : . g/l   pH : 3.39   ta : 6.17 g/l

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

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

**ageing :** The wine has an ageing potential of 5+ years from vintage.

**in the vineyard :** Cultivar: Chardonnay 100%

Appellation: Wine of Origin Cape Coastal

Age of Vines: 12 years

Irrigation: Drip irrigation

**about the harvest:** The grapes were hand-picked towards the end of January and the beginning of March 2024 with an average yield of 8 tonnes 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

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