

## Rupert & Rothschild Baroness Nadine 2002

A feminine, elegant barrel-fermented Chardonnay with aromas of lemon, lime and white grapefruit with hints of fennel, butterscotch and kiwi fruit. Refreshing mouth-filling citrus flavours with a balanced, creamy finish followed by hazelnut tones.

Recommended with Norwegian smoked salmon with a fresh dill sauce, seafood risotto or roasted duck breast with an orange sauce.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rupert & Rothschild Vignerons

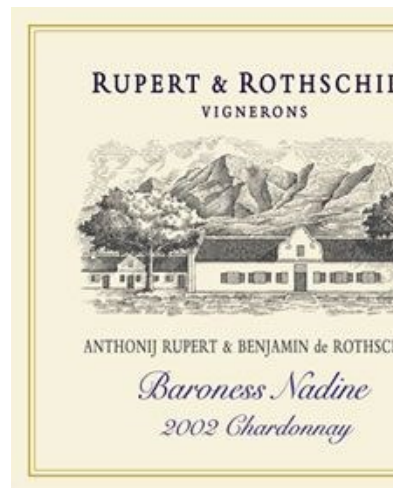
**winemaker :** Schalk-Willem Joubert

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 1.8 g/l pH : 3.24 ta : 5.52 g/l

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

**pack :** Bottle



**ageing :** This wine will benefit from 3 to 5 years bottle maturation

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

**Situation:** Simonsberg, Darling, Walker Bay

**Appellation:** Western Cape

**Altitude:** Average 250m

**Distance from sea:** 15km

**Soil type:** Gravel and limestone

**Rootstock:** R110, Mgt 101-14

**Trellising:** 5 wire Perold trellis system

**Irrigation:** Drip irrigation

**about the harvest:** The grapes were harvested from the last week of January to mid March 2002.

Method of harvesting: The grapes were handpicked

Yield: 6 ton per hectare

**in the cellar :** To enhance the fruit flavours the grapes were whole cluster pressed. Skin contact took place for 8 hours, whereafter the free run juice was extracted. 40% of the juice underwent natural fermentation. 20% was matured in new French oak barrels and the remainder in second fill barrels. To retain freshness, only 20% of the wine underwent malolactic fermentation. The wine was kept on the primary lees and underwent "battonage" once every 10 days for a period of 3 months.

**Ageing in Barrel:** 11 months

**Oak type:** 225 litre French oak barrels, medium and medium+ toast

**Blending:** May 2003

**Bottled:** June 2003

**Production:** 5000 cases 6x750ml

### Rupert & Rothschild Vignerons

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