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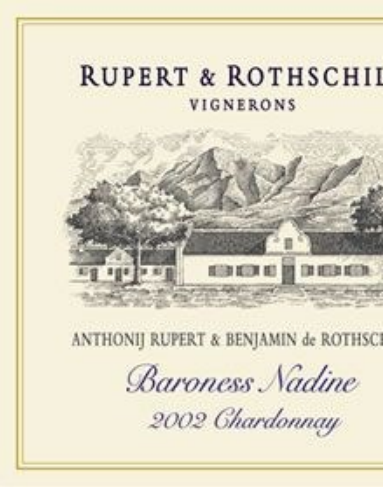
Rupert & Rothschild Baroness Nadine 2002

A femine, 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 a 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 barrrels. To retain freshness, only 20% of the wine underwent malolactic fermention. 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

Franschhoek

021 874 1648
www.rupert-rothschildvignerons.com