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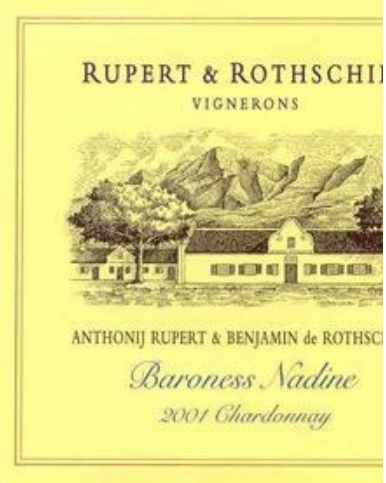
Rupert & Rothschild Baroness Nadine 2001

80% barrel-fermented Chardonnay. Bright, white gold with a tinge of lime green. Clean, crisp, fresh aromas with lime cordial, ruby grapefruit and Granny Smith apples. Complex, vivid and beautifully balanced with cinnamon and tangy lime fruit flavours.



variety : Chardonnay | 100% Chardonnay
winery : Rupert & Rothschild Vignerons
winemaker : Schalk-Willem Joubert
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 2.15 g/l **pH :** 3.55 **ta :** 5.28 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle

ageing : This wine will benefit from 3 to 4 years bottle maturation.

in the vineyard : The grapes were sourced from three different terroirs: the northwest slopes of the Groot Drakenstein Mountain, Oak Valley and the cool West Coast vineyards.

about the harvest: The grapes were all handpicked in 400kg bins during the cool morning hours from 17 January to 01 March 2001.

in the cellar : To preserve the fruit flavours great care was taken in the making of this wine. 80% of the wine was whole cluster pressed while the remainder was destemmed and crushed. Settling took place overnight in stainless steel tanks at 12ÂºC. The semi-clear juice was racked per gravity into 225 litre French oak barrels to ferment. Half of the wine underwent natural fermentation while the remainder was inoculated with selected yeast strains. Alcoholic fermentation took between 16 to 19 days to complete. To accentuate the Chardonnay flavour 20% of the wine went into new wood, 60% into second fill and the remainder was fermented in stainless steel tanks. To retain freshness 40% 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 and therafter once a month. The Oak Valley batch was rolled rather than stirred, thereby minimising exposure to oxygen. After 13 months the wine was racked from the barrel. The three components of the wine were blended on the first day of July and bottled during the last week of July 2002.

Rupert & Rothschild Vignerons

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