

## Rupert & Rothschild Baroness Nadine 2000

A 100% barrel-fermented Chardonnay. Bright, white gold with a tinge of lime green. Aromas of creamy, nutty nougat with limy citrus undertones, complimented by soft vanilla oak. Balanced fruit and vanilla complexity with a lingering aftertaste.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rupert & Rothschild Vignerons

**winemaker :** Schalk-Willem Joubert

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 1.70 g/l pH : 3.30 ta : 5.55 g/l

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

**pack :** Bottle

**ageing :** Due to masterful vineyard selection and vinification this wine will benefit from 1-3 years bottle maturation.

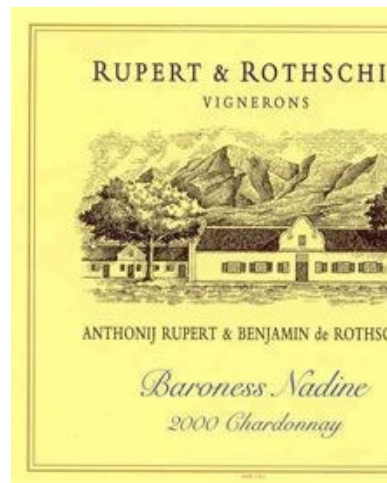
**in the vineyard :** This 100% barrel-fermented Chardonnay had its grapes sourced from three different "terroirs", namely the cool West Coast vineyards, the northwest slopes of the Groot Drakenstein mountain and Elgin located vineyards.

**about the harvest:** All the grapes were hand-picked in 400kg bins during the cool morning hours of 17-22 February 2000, followed by whole cluster pressing and overnight settling of te juice at 12°C.

**in the cellar :** The clear juice was then racked and gravity fed into 225 litre French oak barrels. Two-thirds went into new wood and the remainder into second filled barrels. Alcoholic fermentation took 14 days to complete. Two-thirds of the wine underwent natural fermentation while the remaining one-third was inoculated with cultured yeast. Malolactic fermentation followed naturally in the barrel.

The wine was kept on the primary lees, undergoing "battonage" every 10 days for approximately 3 months. A batch of the barrels was rolled rather than stirred, thereby reducing oxygen contact.

The wine was bottled in the second week of October 2001.



### Rupert & Rothschild Vignerons

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