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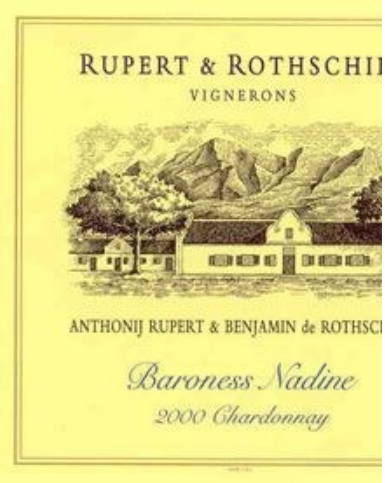
Rupert & Rothschild Baroness Nadine 2000

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 12Â°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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