

RUPERT & ROTHSCHILD

BARONESS NADINE 2017

WINEMAKER'S TASTING NOTES

Lively aromas of peach blossom, lemon, gooseberry and mango supported by nuances of delicate nougat and lightly toasted macadamia nuts. Fresh acidity with a lingering soft textured palate. Recommended with grilled shrimp and avocado complemented by a citrus vinaigrette on fresh garden salad leaves.

2017 HARVEST

The grapes were hand-picked from mid February to beginning March 2017 with an average yield of 8 ton per hectare.

VINICULTURE

After whole cluster pressing only the free-run juice was used. 15% was fermented and matured in concrete tanks. The remainder of the juice was fermented in stainless steel tanks and 300 litre French oak barrels.

VITICULTURE

Cultivar: Chardonnay 100%
Appellation: Wine of Origin Western Cape
Age of Vines: 12 years
Irrigation: Drip irrigation

MATURATION

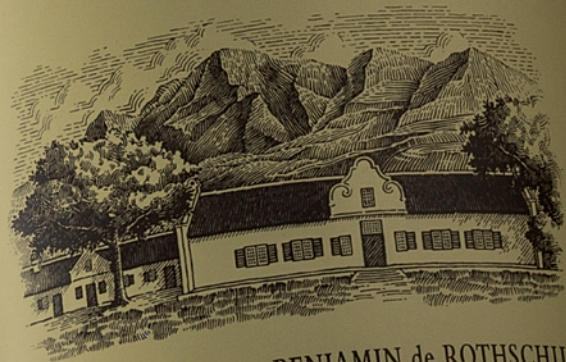
Matured in 300 litre French oak barrels for 10 months, of which one-third was new barrels. The wine has an ageing potential of 4+ years from vintage.

ANALYSIS

Alcohol: 14% vol
Total Acidity: 6.0 g/l
pH: 3.45
Residual Sugar: 3.2 g/l

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RUPERT & ROTHSCHILD
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

Baroness Nadine
2017 Vintage