

RUPERT & ROTHSCHILD

BARONESS NADINE CHARDONNAY 2024

WINEMAKER'S TASTING NOTES

The Rupert & Rothschild Baroness Nadine Chardonnay 2024 radiates with a stunning lime-white gold hue, promising a wine of exceptional elegance and refinement. The nose bursts with citrus blossom, a touch of salinity, and vibrant peach. On the palate, bright flavours of grapefruit, lemon cream, and crisp melon are harmoniously balanced with almond shavings and a whisper of vanilla spice. The wine's lively, fresh texture gives way to a dense, concentrated core, with fine complexity and a creamy finish that lingers, leaving a lasting impression of elegance.

2024 HARVEST

The grapes were hand-picked towards the end of January and the beginning of March 2024 with an average yield of 8 tonnes per hectare.

WINEMAKING

Only free-run juice from gentle, whole-bunch pressing was used for this wine. Eleven months of maturation occurred in the primary fermentation vessels; 27% first, 32% second and 23% third and fourth fill 300 litre French oak barrels, the remainder in 2500 litre French oak foudres.

FOOD PAIRING

A perfect partnership of land and sea, this suggested pairing brings together mussels, Abalobi fish, and sautéed prawns, complemented by carrots, cucumber, orange gel, and a crisp coral tuille. The vibrant citrus, delicate salinity, and creamy texture of Baroness Nadine Chardonnay 2024 elevate the flavours, enhancing the dish's freshness while harmonising with its depth and complexity.

VITICULTURE

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

MATURATION

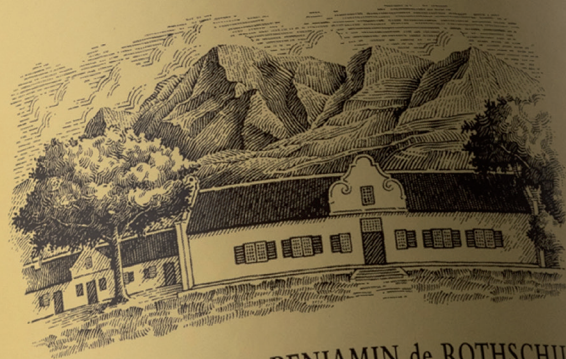
The wine has an ageing potential of 5+ years from vintage.

ANALYSIS

Alcohol:	13.5% vol
Total Acidity:	6.17 g/l
pH:	3.39

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

Baroness Nadine
Chardonnay
2024