

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

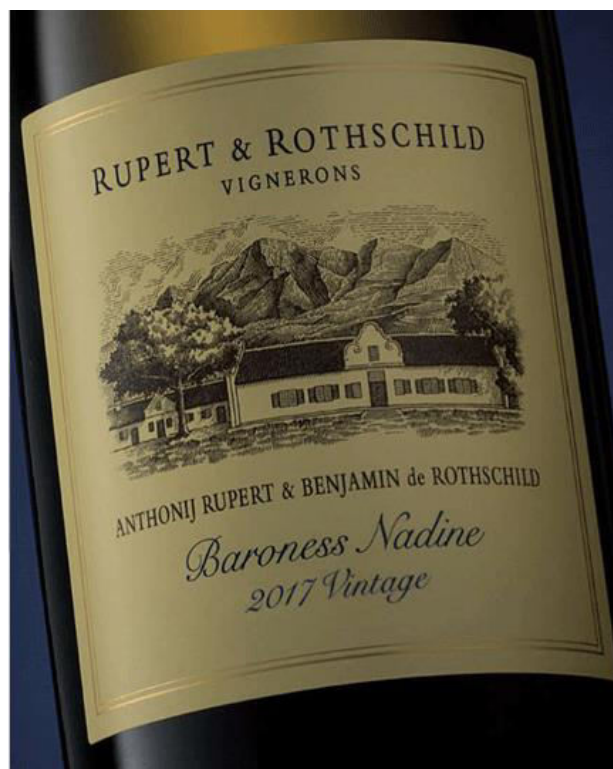
### MATURATION

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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Safra 2017. Vinícola Rupert & Rothschild em 12/10/2019. Paarl/ZA.