# 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**

 $\begin{array}{lll} \mbox{Alcohol:} & 14\% \ \mbox{vol} \\ \mbox{Total Acidity:} & 6.0 \ \mbox{g/l} \\ \mbox{pH:} & 3.45 \\ \mbox{Residual Sugar:} & 3.2 \ \mbox{g/l} \\ \end{array}$ 

www.rupert-rothschildvignerons.com info@rupert-rothschildvignerons.com

