

RUPERT & ROTHSCHILD

BARONESS NADINE 2019

WINEMAKER'S TASTING NOTES

A luminous white gold colour with delicate fragrances of honey blossom, lemongrass and white peach. The palate delivers flavours of zesty lemon, gooseberries and raw almond slivers with a lingering finesse. This wine will pair superbly with crispy squid tubes and tentacles, charred grapefruit segments, lime yoghurt and shaved fennel.

2019 HARVEST

The grapes were hand-picked from the middle of February to the middle of March 2019 with an average yield of 8 ton per hectare.

WINEMAKING

Free-run juice from gentle whole cluster pressing was used for this wine. Eleven months of maturation occurred in the primary fermentation vessels; 15% in concrete eggs, 20% in foudres and the remainder in 300L French oak barrels of which one third were new barrels.

VITICULTURE

Cultivar: Chardonnay 100%
Appellation: Wine of Origin Western Cape
Age of Vines: 14 years
Irrigation: Drip irrigation

MATURATION

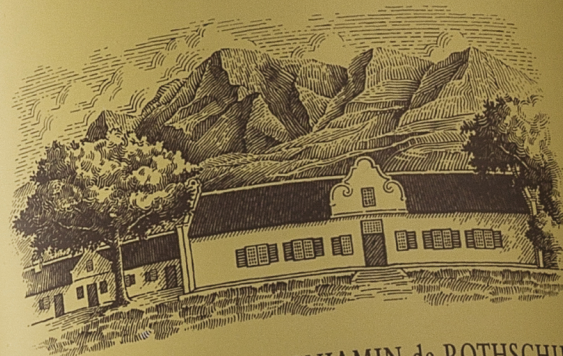
The wine has an ageing potential of 5+ years from vintage

ANALYSIS

Alcohol: 13.5% vol
Total Acidity: 6.5 g/l
pH: 3.32
Residual Sugar: 3.0 g/l

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RUPERT & ROTHSCHILD
VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

Baroness Nadine
2019 Vintage