

RUPERT & ROTHSCHILD

BARONESS NADINE CHARDONNAY 2021

WINEMAKER'S TASTING NOTES

Light golden with aromas of orange blossom, white pear and toasted macadamia evolve into an elegantly silky palate of honeydew melon, crisp brioche and delicately lingering oyster shell nuances.

FOOD PAIRING

A mild Thai green coconut curry with lime zest and toasted cashews.

2021 HARVEST

The grapes were hand-picked towards the end of February and beginning of March 2021 with an average yield of 7.2 ton 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; 31% first, 36% second and 5% third fill 300 litre French oak barrels, the remainder in 2500 litre French oak foudres.

VITICULTURE

Cultivar:	Chardonnay 100%
Appellation:	Wine of Origin Western Cape
Age of Vines:	17 years
Irrigation:	Drip irrigation

MATURATION

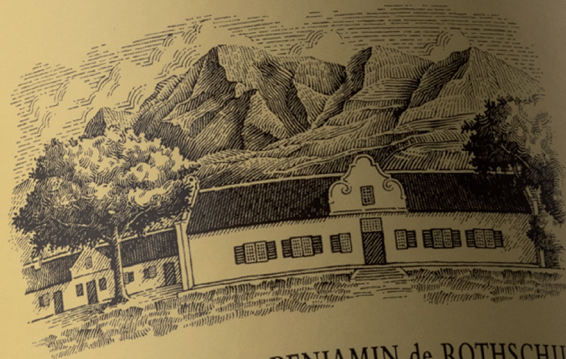
The wine has an ageing potential of 5+ years from vintage.

ANALYSIS

Alcohol:	14% vol
Total Acidity:	6.8 g/l
pH:	3.36
Residual Sugar:	3.3 g/l

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

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Chardonnay
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