



**Region:** *W.O. Western Cape, South Africa*

**Grape Variety:** *70% Chardonnay*

**Vintage:** *2015*

**Irrigation:** *Drip irrigation*

**Closure:** *Cork*

**pH:** *3.31*

**Age of Vines:** *10 years*

**Alcohol:** *14%*

**Total Acidity:** *7.0 g/l*

**Residual Sugar:** *3.4 g/l*

# RUPERT & ROTHSCHILD Baroness Nadine 2015



## *Producer*

In 1997, under the leadership of Dr Anton Rupert and Baron Edmond de Rothschild, Rupert & Rothschild Vignerons was established. Both men later relinquished the reigns to their respective sons; Anthonij Rupert and Baron Benjamin de Rothschild. Following the tragic death of Anthonij Rupert in 2001, his older brother Johann Rupert and sister Hanneli Rupert-Koegelenberg assumed his position. The brand produces three distinctive wines; a single varietal Chardonnay, Rupert & Rothschild Baroness Nadine named after Baroness Nadine de Rothschild, wife of Edmond de Rothschild. A flagship Bordeaux blend; Rupert & Rothschild Baron Edmond de Rothschild named after the late Baron Edmond de Rothschild and a classic red blend; Rupert & Rothschild Classique, one of the most widely sold and sought after South African red wines in its category.

## *2015 Harvest*

The grapes were hand-picked from beginning February to end March 2015 with an average yield of 8 ton per hectare.

## *Viniculture*

After whole cluster pressing only the free-run juice was used. 20% was fermented and matured in concrete tanks. The remainder of the juice was fermented in stainless steel tanks and 300 litre French oak barrels. Thereafter the wine was matured in 300 litre French oak barrels for 11 months, of which one-third was new barrels.

## *Maturation*

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

## *Tasting Notes*

Crisp, lemon notes with subtle grapefruit nuances and smooth creamy nougat flavours, followed by lingering macadamia nut undertones. Recommended with Norwegian Salmon, Tonka Bean Velouté and Almond Gremolata.