

RUPERT & ROTHSCHILD

BARONESS NADINE CHARDONNAY 2022

WINEMAKER'S TASTING NOTES

This Chardonnay displays a golden hue with fine aromatics of grapefruit, lemon rind and delicate vanilla and cinnamon spice. On the palate, toasted hazelnut nougat with yellow fleshed fruits and persistent acidity are in harmony. An intricate minerality lingers.

FOOD PAIRING

We recommend that you serve this wine with a trout ceviche containing segments of grapefruit, grilled nectarine, crushed avocado and hints of shaved fennel.

2022 HARVEST

The grapes were hand-picked towards the end of February and beginning of March 2022 with an average yield of 6.2 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; 33% first, 25% second and 19% third fill 300 litre French oak barrels, the remainder in 2500 litre French oak foudres.

VITICULTURE

Cultivar: Chardonnay 100%
Appellation: Wine of Origin Cape Coast
Age of Vines: 12 years
Irrigation: Drip irrigation

MATURATION

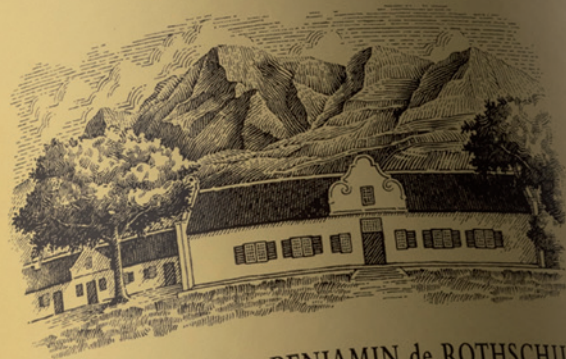
The wine has an ageing potential of 5+ years from vintage.

ANALYSIS

Alcohol: 14% vol
Total Acidity: 6.0 g/l
pH: 3.42

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

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Chardonnay
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