

RUPERT & ROTHSCHILD

BARONESS NADINE CHARDONNAY 2023

WINEMAKER'S TASTING NOTES

Indulge in the allure of Rupert & Rothschild Baroness Nadine Chardonnay 2023. Its white gold hue, with a hint of lime, sets the stage for a captivating experience. Aromas of mandarin orange, delicate orange blossom, and subtle vanilla entice the senses. On the palate, discover crisp minerality, complemented by the sweetness of passion fruit and nuanced oak. This elegant Chardonnay leaves a fresh, lingering impression—a testament to its craftsmanship and legacy.

2023 HARVEST

The grapes were hand-picked towards mid-February and the beginning of March 2023 with an average yield of 8 tonnes 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, 22% second, and 29% third and fourth fill 300 litre French oak barrels, the remainder in 2500 litre French oak foudres.

FOOD PAIRING

Elevate your dining experience with this perfect pairing by combining our Chardonnay with grilled crayfish, cantaloupe, and herbed prawn topped with crispy parma ham. The wine's mandarin orange and passion fruit notes complement the dish's flavours, while its crisp minerality balances the richness.

VITICULTURE

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

MATURATION

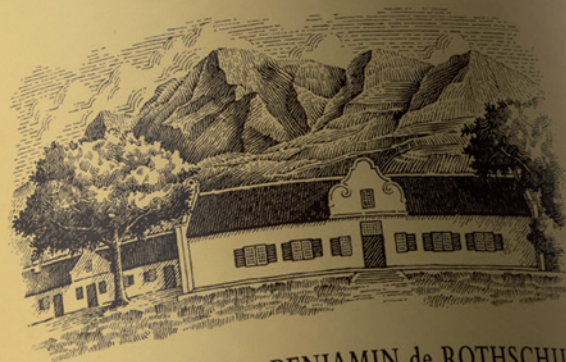
The wine has an ageing potential of at least 5+ years from vintage.

ANALYSIS

Alcohol:	14% vol
Total Acidity:	6.2 g/l
pH:	3.46

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VIGNERONS



ANTHONIJ RUPERT & BENJAMIN de ROTHSCHILD

Baroness Nadine
Chardonnay
2023