# 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 tenticles, 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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