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NEETHLINGSHOF

SHORT STORY COLLECTION

MARIA NOBLE LATE HARVEST 2017

A TALE OF PERSEVERANCE AND TRIUMPH AGAINST ALL ODDS

The late 1700's saw the widow Magdalena Maria Marais making significant contributions to Neethlingshof. Not only did she pioneer the first winemaking efforts on the farm, but she single-handedly oversaw the construction of the magnificent Neethlingshof manor house too (a feat unheard of in those times).



THE WINEMAKING

The grapes were hand-picked at 40° to 44° Balling in April. The juice was fermented at 13° to 14°C over 18 days with just 24 hours' skin contact. No malolactic fermentation was allowed.

WINEMAKER'S COMMENTS

COLOUR: Golden yellow
BOUQUET: Fruit cake, dried apricot, honey and peach aromas.
TASTE: Concentrated fruit cake with honey and marmalade

MATURATION POTENTIAL:

Ready to enjoy now or can be matured for another decade.

FOOD PAIRING

Excellent served on its own or with strong cheeses, fig preserve and nuts.

CHEMICAL ANALYSIS

ALCOHOL: 9.84 % by volume
RESIDUAL SUGAR: 180 g/l
TOTAL ACIDITY: 7.4 g/l
VOLATILE ACIDITY: 0.91 g/l
FREE SO₂: 27 mg/l
TOTAL SO₂: 261 mg/l
PH: 3.37

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