



NEETHLINGSHOF

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Background

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualing station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). Soon after full ownership of the farm was acquired by Johannes Henoeh Neethling towards the end of the 1820s, the name was changed to Neethlingshof.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 273 ha estate has set aside 116 ha for conservation. It cultivates both red and white varieties, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

The vineyards

Planted in 2008, the vineyard block comprises 3,46 ha. The vines grow in Tukulu and Oakleaf soils, 100 m above sea level on south-westerly and north-easterly facing slopes. Three clones are used including 9, 24 and 220. All three clones lend itself to more tropical characters with a very satisfactory mouthfeel. They are grafted onto Richter 110 rootstocks. Vineyard management practices such as correct pruning and suckering methods were applied. Harvest quantities were closely controlled to guarantee an optimum vineyard balance. Moisture measurements were monitored to ensure supplementary irrigation was applied only when necessary.

The winemaking

The grapes were harvested during the last week of February, crushed and brought to the cellar. The fruit was cooled down overnight before it was removed from the stems. Settling and clearing of the juice took place next, after which yeast cultures were added. Fermentation took place at 12° C for a period of 18 days. The wine was left to rest on the lees with stirring taking place once a week to add to the creamy mouth-feel of the wine and to ensure all lees flavours were released. The grapes were harvested by hand at the end of February at 22° to 23° Balling. After crushing of the fruit, the juice was fermented in temperature-controlled stainless steel tanks over 14 days between 13° and 15° C.

Winemaker's comments

Colour: Clear with a light green hue.
Aroma: Delicate stone fruit aromas.
Taste: A melange of tropical fruit with elegant pear and guava flavours followed by floral notes. Medium-bodied and well-balanced with a lingering aftertaste.
Maturation Potential: The wine is ready to drink now, but will develop further over the next two years.

Food pairing

Excellent served with starters, vegetable dishes and salads, seafood, poultry and pâtés.

Chemical analysis

Alcohol: 12.99 % by volume
Residual sugar: 6.9 g/l
Total Extract: 26.2 g/l
Total acidity: 6.1 g/l
pH: 3.30

