



NEETHLINGSHOF

Winemaker: De Wet Viljoen
Viticulturist: Hannes van Zyl
Appellation: Stellenbosch
Website: www.neethlingshof.co.za
Tel: +27 (0)21 883 8988
Fax: +27 (0)21 883 8941

GEWÜRZTRAMINER | 2018

Background

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualling 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 Henoch 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

The trellised Gewürztraminer vines, planted in 1988 and grafted onto Richter 99 rootstocks, are established in deep red Tukulu soils on the southern slopes facing nearby False Bay. Cool aquatic airflow off False Bay during the summer months has the effect of tempering the average temperatures and thus slowing the ripening rate of the fruit - resulting in more concentrated flavours in their resulting wines.

The climate

The 2018 vintage has proven to have been the driest in more than a century and also one of the hottest. Notwithstanding the challenges posed by such conditions, the overall yield for this vineyard was an above-average 7.25 Tonnes per hectare with fruit of exceptional quality and flavour having been produced.

The winemaking

The grapes were harvested by hand at 23.5° Balling on 28 February. After clarification of the juice by flotation with nitrogen gas, inoculation with a selected yeast started the fermentation which took place in temperature-controlled stainless-steel tanks. The fermentation temperature was controlled at around 14° Celsius and lasted for 18 days before the wine was racked and readied for bottling.

A total of 2,102 cases (6 x 750ml) was bottled on 11 April 2018.

Winemaker's comments

- Colour:** Crystal clear and brilliant straw with a background of luminous green.
- Aroma:** The characteristic bouquet of honeysuckle and rose water are unmistakable with the complexity added by a twist of fresh orange zest and sweet honey.
- Palate:** The palate confirms what the nose promises with the floral flavours offering an initial sweetness while the perfectly-balanced acidity gives a crisp, dry impression at the end. Some litchi and kiwifruit characters come to the fore during the wines wonderfully-long finish.
- Maturation potential:** Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity with cellaring for up to five years – and even longer for those who enjoy the subtleties of mature wines.

Food pairing

An ideal companion to liver and fish pâtés and lightly spiced Asian dishes, it also makes a good partner to fruity desserts.

Chemical analysis

Alcohol:	12.99 % by volume
Residual sugar:	7.0g/l
Total acidity:	6.1 g/l
pH:	3.32
Extract:	25.9 g/l

