



# NEETHLINGSHOF

**Winemaker:** De Wet Viljoen  
**Viticulturist:** Hannes van Zyl  
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## SAUVIGNON BLANC | 2018

### Background

The Neethlingshof estate in Stellenbosch takes its name from its 19th century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the Cape Parliament.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 378 ha winery has set aside 127 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

Cloned from French plant material and planted between 1997 and 2009, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. They receive supplementary irrigation through a drip system when necessary. The south-west facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for more concentrated intensity of flavour.

### 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 variety was an above-average 10.8 Tonnes per hectare with fruit of exceptional quality and flavour having been produced.

### The winemaking

The grapes were harvested by hand during the first week of February at between 22° and 23,5° Balling. After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented in temperature-controlled stainless-steel tanks between 13° and 15° C. Following the completion of the fermentations, the tanks were topped up and the wines left on their lees in order to gain in complexity before being blended and readied for bottling.

Total production was 4,846 cases (6 x 750ml) with bottling taking place first on 15 March 2018.

### Winemaker's comments

- Colour:** Bright mingling of pale straw and brilliant green
- Aroma:** Fresh and vibrant with a complex assemblage of tropical-fruit aromas of peach and quince and herbaceous notes of green asparagus and fresh basil. Clean and enticing.
- Palate:** The tropical flavours lead on the palate and add an attractive fullness to a generally-crisp and invigorating mouthfeel. Balance is achieved through the crisp through the crisp acidity marrying with the fullness of fruit-flavours with the finish being long and enticing.
- Maturation potential:** Ideal for drinking now, it will retain its vibrancy for at least two years if cellared correctly.

### Food pairing

Enjoy on its own or with poultry, seafood or salads.

### Chemical analysis

Alcohol:	14.09% by volume
Residual sugar:	2.0g/l
Total extract:	21.6g/l
Total acidity:	5.8g/l
pH:	3.44
Total Sulphur:	77ppm

