



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHENIN BLANC | 2019



THE VINEYARDS

Planted in 2008, this vineyard is made up from the high quality SN24 clone and grafted onto R110 and grow in decomposed granite and Table Mountain sandstone. The vines are vertically trellised on VSP systems. The south-west and north-east facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for more concentrated intensity of flavour.

THE WINEMAKING

The grapes were harvested late 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 at 12° 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. The first bottling took place on 27 March 2019. Total production was 25990 bottles.

WINEMAKER'S COMMENTS

Colour: Brilliant, pale green

Aroma: Fresh floral aroma, with kiwi and mellon noticeable

Palate: Fresh but mouthfilling flavours of guava and pear.

Maturation potential: Ideal for drinking now, it will retain its vibrancy for 5 years.

FOOD PAIRING

Excellent with vegetarian dishes, creamy pasta, potato and sour cream, toasted chicken mayo sandwiches, salads and seafood.

CHEMICAL ANALYSIS

Alcohol:	13.40% by volume
Residual sugar:	2.1 g/l
Total extract:	23.3 g/l
Total acidity:	6 g/l
pH:	3.64
Total Sulphur:	102ppm

*Strict VEGAN guidelines were adhered to during the entire farming and winemaking process