



# NEETHLINGSHOF

ESTATE WINE

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## SHORT STORY COLLECTION

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# MARIA

*This wine highlights the story of Maria Marais, the resourceful and feisty young widow who took over the building of the Estate's manor house after the death of her husband Charles, in 1813. The home was completed the following year and is now a national monument.*

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## NOBLE LATE HARVEST | 2017

### 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. The first bottling took place on 6 December 2017. Total production was 12608 bottles.

### 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

pH: 3.37

Total Sulphur: 261 mmp

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

