



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHARDONNAY - UNWOODED | 2020



THE VINEYARDS

Planted in 2007 in a combination of Tukulu and Oakleaf soils at an altitude of 110m above sea level with a north south row direction. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The vineyard is 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 by hand 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 14° C for 16 days. The first bottling took place on 12 March 2020. Total production was 13085 bottles.

WINEMAKER'S COMMENTS

Colour: Lime green

Aroma: Fresh aroma of green citrus

Palate: Balanced and easy drinking, with lemon and lime flavours and lingering notes of pear and white peaches.

Maturation potential: Ideal for drinking now, it will gain complexity over the next 3 years.

FOOD PAIRING

Light dishes, especially grilled seafood with lemon butter.

CHEMICAL ANALYSIS

Alcohol	13.66% by volume
Residual sugar:	2.21 g/l
Total extract:	29.6 g/l
Total acidity:	5.38 g/l
pH:	3.66
Total Sulphur:	150ppm

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