



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### SAUVIGNON BLANC | 2020



#### 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. 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.

#### THE WINEMAKING

The grapes were harvested by hand during the first week of February at between 22,5° 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. The first bottling took place on 12 March 2020. Total production was 26700 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Light straw and brilliant, pale green

**Aroma:** Crisp, fresh and vibrant with a complex nose of blue berry and passionfruit.

**Palate:** Tropical flavours of passionfruit, quince and peach with lingering herbaceous notes. Light bodied with crisp acidity. A lean wine, with a balance between green and sweet.

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

#### FOOD PAIRING

Poultry, fish, leafy salads, pesto pasta, chilli poppers, bar nibbles and charcuterie platters.

#### CHEMICAL ANALYSIS

Alcohol:	13.99% by volume
Residual sugar:	1.9 g/l
Total extract:	20.3 g/l
Total acidity:	6.5 g/l
pH:	3.33
Total Sulphur:	84ppm

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