



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### GEWÜRZTRAMINER | 2020



#### THE VINEYARDS

The trellised Gewürztraminer vines, planted in 1988 and grafted onto Richter 99 rootstocks, are established in deep red Tukulu and Oakleaf soils on the southern slopes of the Estate, facing nearby False Bay. Cool aquatic airflow off False Bay during the summer months tempers the temperature and slows the ripening of the grapes, resulting in more concentrated flavours in the wine.

#### THE WINEMAKING

The grapes were harvested by hand in late February at an average sugar level of 23.5° Balling. After clarification of the juice, inoculation with a selected yeast started the fermentation in temperature-controlled stainless-steel tanks. The fermentation temperature was controlled at around 14°C and lasted for 18 days before the wine was racked and readied for bottling. The first bottling took place in August 2020.

#### WINEMAKER'S COMMENTS

**Colour:** Medium lemon

**Aroma:** A bouquet of Turkish Delight, rose petals, honeysuckle and hints of sweet baking spices.

**Palate:** Offers an initial sweetness with spicy flavours on the palate. Some litchi and kiwi fruit characters come to the fore and the wine boasts a sophisticated acidity with a wonderful long finish.

**Maturation potential:** Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity with cellaring for up to five years – and even longer for those who enjoy the subtleties of mature wines.

#### FOOD PAIRING

An ideal companion to spicy food, curries and Asian dishes and also makes a good partner to fruity desserts.

#### CHEMICAL ANALYSIS

Alcohol:	13.80%
Residual sugar:	7.3 g/l
Total extract:	32.3 g/l
Total acidity:	5.8 g/l
pH:	3.40
Total Sulphur:	94 mg/l

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