

SHORT STORY COLLECTION

JACKAL'S DANCE

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a refreshment station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). The farm was acquired by Johannes Henoch Neethling towards the end of the 1820s and the name was changed to Neethlingshof.



SINGLE VINEYARD SAUVIGNON BLANC | 2020

THE WINEMAKING

The single vineyard was planted in 1997 in deep clay soil (tukulu and oakleaf) under drip irrigation facing the ocean. The grapes are cooled by the evening mist and sea breeze giving the vines time to rest at night and for the grapes to develop to phenolic ripeness and retain their natural acidity. An average of 8 tons per ha were hand-harvested in February. The block is harvested in segments so that only the best grapes are selected for this wine. To ensure quality the grapes are harvested early in the morning and intervention is kept at a minimum. The grapes were fermented in stainless steel tanks and aged on its lease up until bottling, keeping the wine fresh and giving it a lively mouthfeel. The wine was bottled in August 2020.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fruity flavours of white pear, pineapple with a hint of granny smith apples and bell pepper.

Palate: A full-mouth experience of cape gooseberry, green fig and litchi. The wine lingers beautifully on the palate.

Maturation potential: The ideal time to enjoy this wonderful wine is after a year of being bottled and can be kept for up to 5 years if cellared correctly.

FOOD PAIRING

Savour on its own or enjoy with creamy mushroom risotto, steamed mussels or squid, grilled aubergines or artichoke salad.

CHEMICAL ANALYSIS

Alcohol:	13.20 % by volume
Residual Sugar:	1.7 g/l
Total Acidity:	7.3 g/l
pH:	3.26
Total Extract:	23.3 g/l
Total Sulphur:	90 mg/l

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