



NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

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.



NOBLE LATE HARVEST | 2019

THE WINEMAKING

The grapes are hand-picked at 40° to 44°Balling in April by our vineyard team and placed into small crates. From there the crates are emptied into our press where the grapes are left on the stems for 24 hours before a whole bunch pressing cycle of 8 hours is completed. The juice ferments at 13° to 14°C over 18 days. Fermentation is stopped by the winemaker (De Wet Viljoen) at specific alcohol and sugar levels, after which the wine is left to age. One third portion of the wine has been aged in a 500L new French oak barrel for 6 months before preparation for bottling. No malolactic fermentation was allowed. Total production was 4000 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: 10.51% by volume

Residual sugar: 140.5 g/l

Total acidity: 9.6 g/l

Volatile acidity: 1.42 g/l

pH: 3.45

Total Sulphur: 205 mg/l

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