



# NEETHLINGSHOF

ESTATE WINE

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## SHORT STORY COLLECTION

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### THE SIX FLOWERS

*As a tribute to her children, Maria Marais, resourceful and feisty young widow, personally created and placed six flowers representing her five children and herself in the Manor House's gables. Still relevant today, these six flowers represent the current generation's restoration of Renosterveld vegetation that was common among the vineyards in the 1800s.*



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SAUVIGNON BLANC (37%) | CHARDONNAY (27%) |  
CHENIN BLANC (15%) | VIOGNIER (9%) | WEISSER  
RIESLING (6%) | GEWÜRZTRAMINER (6%) | 2019

#### THE WINEMAKING

This premium white wine blend is made up of six quality cultivars chosen by the winemaker from different vineyards aging between 30-10 years. The tanks and barrels for each of the cultivars were carefully selected. The wine starts fermentation in the tank at a very cold temperature of 11-12°C. After fermentation has started the wine was pumped to first filled French oak barrels to age on its fermentation lease. Each cultivar was held separately. Only once the winemaker confirmed the quality and decided on the blend percentage, was the wine blended and bottled. The wine was bottled in August 2019.

#### WINEMAKER'S COMMENTS

**Colour:** A brilliant, clear hue with a tinge of olive green.

**Aroma:** A compelling bouquet of jasmine and elderflower fused with grapefruit, green apple and sweet oak.

**Palate:** Elegantly refined and intricate flavours of litchi, grapefruit, kiwi, asparagus and green fig forming a full and complex, multi-layered mouth-feel with a sweet, oaky mid palate leading to a beautiful long finish.

**Maturation potential:** Best to keep for a further year after bottling before opening to enjoy or can be matured for another five years if correctly cellared.

#### FOOD PAIRING

Excellent served with sushi, seafood paella, chicken piccata, grilled peach with goat cheese salad, lemon pepper asparagus or some pecorino cheese.

#### CHEMICAL ANALYSIS

|                 |                   |
|-----------------|-------------------|
| Alcohol:        | 12.84 % by volume |
| Residual Sugar: | 2.5 g/l           |
| Total Acidity:  | 6.3 g/l           |
| pH:             | 3.44              |
| Total Extract:  | 23.4 g/l          |
| Total Sulphur:  | 139 mg/l          |

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