



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHARDONNAY - UNWOODED | 2021



THE VINEYARDS

Planted in 2007 in a combination of Tukulu and Oakleaf soils at an altitude of 110m above sea level with a north south row direction. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The vineyard is 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 late February at between 22° and 24° Balling. After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented in temperature-controlled stainless-steel tanks at 14° C for 16 days. 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 16 April 2021. Total production was 13 554 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh aroma of pear, melon and a touch of litchi.

Palate: Zesty drinkability, with flavours of pear and white peach. A clear and crisp finish with a hint of lime.

Maturation potential: Ideal for drinking now, it will gain complexity over the next 3 years.

FOOD PAIRING

Paired well mushroom and brie pizza, butternut squash risotto or sole with butter and lemon.

CHEMICAL ANALYSIS

Alcohol	13.59% by volume
Residual sugar:	2.2 g/l
Total extract:	25.3 g/l
Total acidity:	5.7 g/l
pH:	3.61
Total Sulphur:	94 ppm

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