



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SAUVIGNON BLANC | 2022



THE VINEYARDS

Cloned from French plant material and planted between 1997 and 2009, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The south-west facing vineyards are 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 towards the end of February 2022, between 23° and 24° Balling. After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented for three to four weeks, in temperature- controlled stainless-steel tanks between 14° and 16° C. Following the completion of the fermentations, the tanks were topped up and the wines left on their yeast lees for a month and a half in order to gain in complexity before being blended and readied for bottling. The first bottling took place on 12 April 2022. Total production was 22 424 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh and vibrant aromas of elderflower, ripe pear, pineapple and white peach.

Palate: A light bodied, lean wine with a crisp acidity and a summer medley of apricot, passion fruit, green bell pepper and a hint of blackcurrant leaf.

Maturation potential: Ideal for drinking now, it will retain its vibrancy for at least 5 years.

FOOD PAIRING

Poultry, fish, leafy salads, pesto pasta, chilli poppers and charcuterie platters.

CHEMICAL ANALYSIS

Alcohol:	13.88% by volume
Residual sugar:	2.0 g/l
Total extract:	21.9 g/l
Total acidity:	5.7 g/l
pH:	3.52
Total Sulphur:	89 ppm

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