



NEETHLINGSHOF

ESTATE WINE

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 | 2022

THE VINEYARD

The single vineyard was planted in 1997 in deep clay soil (tukulu and oakleaf) under drip irrigation facing the ocean. This block consists of three quality French clones covering 3.97ha. The grapes are cooled by the evening mist and sea breeze giving the vines time to rest at night and the grapes to develop to phenolic ripeness whilst retaining their natural acidity at 8.6 g/L. An average of 8.7 tons per ha were harvested in late March. The block is harvested in segments so that only the best grapes are selected for the production of this wine.

THE WINEMAKING

To ensure quality the bunches, averaging at 193 grams, are hand harvested early in the morning and intervention is kept at a minimum. The grapes were fermented in stainless steel tanks and aged on its lees up until bottling, keeping the wine fresh and giving it a lively mouthfeel. The bottling was on the 10 October 2022. A total of 3000 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Pronounced aroma of white pear, white rose petal, ripe yellow apple, melon, elderflower and a touch of asparagus.

Palate: A full mouthfeel with great fruit concentration, flavours of pear, lemon curd passion fruit and mango. The wine has a vibrant acidity which is rounded off by extended time on the lees. Delicately complex with a fresh, fruit forward finish.

Maturation potential: The wine drinks beautifully now and will develop further over the next 5 years.

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

CHEMICAL ANALYSIS

Alcohol:	13.65% by volume
Residual Sugar:	3.1 g/L
Total Acidity:	5.4 g/L
pH:	3.49
Total Extract:	24.4 g/L
Total Sulphur:	92 mg/l

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