



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

DRY ROSE | 2023



THE VINEYARDS

The Pinotage grapes were sourced from west-facing vineyard planted in deep red Tukulu soils, only 85m above sea level. They receive supplementary irrigation through a drip system only when necessary.

THE WINEMAKING

The grapes were picked by hand on the 15 February 2023 at an average of 21.2° Balling, crushed and destalked. The juice was immediately separated from the skins to prevent too much colour extraction. After clarification of the juice by flotation, fermentation duration was 16 days and took place in stainless-steel tanks at temperatures of around 14°C. After fermentation, the wine was allowed a short time on the lees before being prepared for bottling. Only a light fining was needed to ensure stability of the wine before final filtration. First bottling took place on the 24 April 2023. Total production was 1955 bottles.

WINEMAKER'S COMMENTS

Colour: Pale pink

Aroma: Pronounced summertime aromatics of cranberry, redcurrant, strawberry yoghurt and pomegranate with a touch of white pepper.

Palate: Crisp, fresh dry wine with lively acidity with a flavour profile of strawberry, white peach, nectarine and a hint of candy floss on the palate. Elegant and concentrated finish.

Maturation potential: This wine is ready to drink now but will develop further over the next two years.

FOOD PAIRING

Excellent enjoyed on its own, as a base for cocktails or served with salmon or prawn pasta and carpaccio, sushi, smoked cold meats as well as salads. Also, a great match with fruit-based desserts or strawberries drizzled with balsamic vinegar.

CHEMICAL ANALYSIS

Alcohol:	12.43 by volume
Residual sugar:	3.8 g/l
Total extract:	22.1 g/l
Total acidity:	5.3 g/l
pH:	3.40
Total Sulphur:	101 mg/l

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