



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHARDONNAY - UNWOODED | 2023



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 mid-February at 21.6° 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 to 16° C for 20 days. Following the completion of the fermentations, the tanks were topped up and the wines left on their lees for a month in order to gain in complexity before being blended and readied for bottling. The first bottling took place on 18 April 2023, 26 500 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh aroma of lemon, pear, kiwi fruit and winter melon.

Palate: Zesty drinkability, with flavours of apricot, white peach and ruby grapefruit. Fresh and vibrant finish which offers excellent length.

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	12.88 % by volume
Residual sugar:	2.9 g/l
Total extract:	25.2 g/l
Total acidity:	5.8 g/l
pH:	3.69
Total Sulphur:	112 mg/l

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