



NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

MARIA

This wine highlights the story of Maria Marais, the resourceful and feisty young widow who took over the building of the Estate's manor house after the death of her husband Charles, in 1813. The home was completed the following year and is now a national monument.



NOBLE LATE HARVEST | 2023

Certified Old Vine Vineyard wine planted in 1986

THE WINEMAKING

The grapes are hand-picked at around 35° Balling in April by our vineyard team and placed into small crates. From there the crates are emptied into our press where the grapes are left on the stems for 24 hours before a whole bunch pressing cycle of 8 hours is completed. The juice ferments at 14° to 16°C over 25 days. Fermentation is stopped by the winemaker at specific alcohol and sugar levels, after which the wine is left to age. No malolactic fermentation was allowed. Total production was 2630 bottles.

WINEMAKER'S COMMENTS

Colour: Medium Gold

Bouquet: Peach, apricot, dried mango and orange marmalade with a touch of honey and nutmeg.

Taste: Apricot, yellow plum, peaches, orange marmalade and lemon sponge cake.

MATURATION POTENTIAL

Ready to enjoy now or can be matured for another decade.

FOOD PAIRING

Excellent served on its own or with strong cheeses, fig preserve and nuts.

CHEMICAL ANALYSIS

Alcohol:	9.43% by volume
Residual sugar:	152.5 g/l
Total acidity:	10.3 g/l
Volatile acidity:	1.77 g/l
pH:	3.62
Total Sulphur:	237 mg/l

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