



NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

THE DUIKER CADENZA

The duiker takes center stage in the vineyards – a solo artist amidst the vines. The duiker embodies individuality, grace, and expression in the vineyard's midst. Its presence signifies successful conservation, reflecting harmony between wildlife and viticulture, and underlines the dual goals of landscape preservation and wine production.



SAUVIGNON BLANC FUMÉ | 2023

Certified Old Vine Vineyard planted in 1986

THE VINEYARDS

The Sauvignon Blanc grapes were planted in 1986 in a combination of Tukulu and Oakleaf soils at an altitude of 160m to 195m above sea level with a south-east facing direction. The vines are vertically trellised on hedge systems of varying height according to their individual vigour and are unirrigated.

THE WINEMAKING

The grapes were harvested by hand in mid-February at 23° Balling. After crushing and clarification by flotation, the juice was taken to barrel. Partially fermented in barrel at temperature of 16 degrees over 10 days, in new French oak 300L barrel for a period of 3 months.

The bottling took place on 10 July 2023. Total production was 3130 bottles

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh and inviting aroma profile cape gooseberry, pear, guava, lemon zest with a touch of vanilla pod.

Palate: Broad and luscious mouthfeel with an abundance of stone fruit flavours of peach and apricot. The finish is long and textural and ends with a touch of butterscotch and subtle hints of oak.

Maturation potential: Ideal for drinking now, it will gain complexity over the next 3 years.

FOOD PAIRING

Creamy seafood risotto, scallops with lemon and capers, a classic caprese salad, or grilled citrus quail. Also pairs well with fruit tart or panna cotta.

CHEMICAL ANALYSIS

Alcohol	13.22 % by volume
Residual sugar:	1.6 g/l
Total extract:	20.8 g/l
Total acidity:	5.8 g/l
pH:	3.54
Total Sulphur:	37 mg/l

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