



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHENIN BLANC | 2023



THE VINEYARDS

Planted in 2008 in decomposed granite and Table Mountain sandstone. The vines are vertically trellised on VSP systems. The south-west and north-east facing vineyards are 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 hand harvested mid-February at 22.3 °Balling. After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented in temperature- controlled stainless-steel tanks for 18 to 20 days at 14°C. Following the completion of the fermentations, the wines were racked, blended and bottled. The first bottling was on 3 April 2023. A total of 13 500 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Attractive, fresh bouquet of pear, ripe yellow apple, dried mango and a hint of white rose petal.

Palate: Fresh and vibrant flavours of white peach, pear, apricot and guava with a slight touch of orange zest.

Maturation potential: Ideal for drinking now, it will retain its vibrancy for 5 years.

FOOD PAIRING

Excellent with vegetarian dishes, creamy pasta, potato and sour cream, toasted chicken mayo sandwiches, salads and seafood.

CHEMICAL ANALYSIS

Alcohol:	13.65% by volume
Residual sugar:	2.3 g/l
Total extract:	25.6 g/l
Total acidity:	6.5 g/l
pH:	3.63
Total Sulphur:	103 mg/l

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