



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### CHARDONNAY - UNWOODED | 2024



#### THE VINEYARDS

The vineyards were planted in 2008 and 2009 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 early February at 22.5° 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 just over a month in order to gain in complexity before being blended and readied for bottling. The first bottling took place on 10 and 13 May 2024, 35 383 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 mango. 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	13.6 % by volume
Residual sugar:	5.5 g/l
Total extract:	26.4 g/l
Total acidity:	6.1 g/l
pH:	3.43
Total Sulphur:	150 mg/l

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