



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

GEWÜRZTRAMINER | 2024



THE VINEYARDS

The trellised Gewürztraminer vines, planted in 1988, 2013 and 2018 and grafted onto Richter 99 rootstocks, are established in deep red Tukulu and Oakleaf soils on the southern slopes of the Estate, facing nearby False Bay. Cool aquatic airflow off False Bay rushes through the vineyards, slowing the ripening of the grapes, resulting in more concentrated flavours in the wine.

THE WINEMAKING

The grapes were harvested by hand in February at sugar levels of 24° Balling. After clarification of the juice, inoculation with a selected yeast started the fermentation in temperature-controlled stainless-steel tanks. The fermentation temperature was controlled at around 16-18°C and lasted for 18 days before the wine was racked and readied for bottling. The first bottling of 20 316 bottles took place on 14 May 2024.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Pronounced aromas of litchi, ripe yellow apples, rose petals, and hints of Turkish Delight.

Palate: Offers flavours of litchi, kiwi fruit characters finishing off with a hint of orange marmalade. This wine is a true reflection of terroir.

Maturation potential: Drinks well now and has potential for further aging.

FOOD PAIRING

An ideal companion to spicy food or curries such as Thai red duck curry with pineapple and lychee or even a simple Waldorf salad. This wine also makes a good partner to desserts such as apple strudel.

CHEMICAL ANALYSIS

Alcohol:	12.5%
Residual sugar:	7.0 g/l
Total extract:	30.8 g/l
Total acidity:	6.1 g/l
pH:	3.49
Total Sulphur:	108 mg/l

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