



NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

THE FIRST FLOWER

A tribute to a heritage of 'firsts'. As WWF Conservation Champions, we protect the native Renosterveld flora that flourished in the time of Maria Magdalena Marais. In 1814, she carved flowers into our Manor House gable: one representing herself; our 'First Flower'. This legacy is celebrated by our estate Chenin Blanc, fittingly one of the first grape varieties planted in the Cape.

CHENIN BLANC | 2025

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 vineyard utilizes drip irrigation.

THE WINEMAKING

The grapes were hand harvested, on the 15th of February, crushed, destemmed and pressed. Clarified by means of floatation. Then racked into both a stainless-steel tank and a combination of 2nd and 3rd fill barrels. Ageing in the barrel for a period of 8 months. Bottle ageing will be another 3 to 4 months prior to releasing to market.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Fresh and inviting. Citrus blossom, sweet jasmine, and honeysuckle are layered with fleshy green pear, winter melon, and raw almond.

Palate: A clean, focused, and delicate style with refreshing vitality. Vibrant stone fruit and citrus are complemented by a hint of lightly roasted almond, with wood as a subtle supporting act

Maturation potential: Ideal for drinking now, it will gain complexity over the next 5 years.

FOOD PAIRING

Perfectly complements fresh seafood, aromatic summer salads, or creamy risotto.

CHEMICAL ANALYSIS

Alcohol	13.53% by volume
Residual sugar:	2.2 g/l
Total acidity:	6.4 g/l
pH:	3.46

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

