



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHENIN BLANC | 2026



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 harvested from early to mid-February, bright and early in the morning hours while they were still cool (which helps concentrate the flavors and aromas) at 21.5 °C. After crushing and pressing, the free run juice was clarified by flotation, transferred to a fermentation tank, and inoculated with selected dry yeasts for a cool-fermentation of 18 to 20 days at 14°C. Following fermentation, the wines aged briefly before being racked, blended and prepared for bottling.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: An attractive, fresh bouquet of pear, ripe yellow apple, dried mango, and a hint of delicate white blossom

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:	12.89% by volume
Residual sugar:	6.5 g/l
Total extract:	23.6 g/l
Total acidity:	6.3 g/l
pH:	3.28
Total Sulphur:	120 mg/l

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