



NEETHLINGSHOF ESTATE WINE

SHORT STORY COLLECTION

JACKAL'S DANCE

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a refreshment station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). The farm was acquired by Johannes Henoch Neethling towards the end of the 1820s and the name was changed to Neethlingshof.



SINGLE VINEYARD SAUVIGNON BLANC | 2026

THE VINEYARD

The single vineyard was planted in 1997 in deep clay soil (tukulu and oakleaf) under drip irrigation facing the ocean. This block consists of three quality French clones covering 3.97ha. The grapes are cooled by the evening mist and sea breeze giving the vines time to rest at night and the grapes to develop to phenolic ripeness whilst retaining their natural acidity at 8.6 g/L. An average of 8.7 tons per ha were harvested in mid-February. The block is harvested in segments so that only the best grapes are selected for the production of this wine.

THE WINEMAKING

Grapes were hand-harvested from late January to early February at 22.5 Balling. They were crushed and destemmed early in the morning, fed to the press via the mash line (after further cooling), and had skin contact in the press for about 4 to 6 hours. Only the free run fraction is used. Fermented in stainless steel tanks at 15°C for 12 days. Some lees ageing before blending and preparation for bottling.

Total production: 3,200 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Pronounced aroma of white pear, guava, ripe yellow apple, cape gooseberry with a hint of elderflower on the nose.

Palate: Flavours of pear, lemon curd, passion fruit and apricot. Elegant and perfectly balanced wine with a lively acidity.

Maturation potential: The wine drinks beautifully now and will develop further over the next 5 years.

Food pairing: Savour on its own or enjoy with creamy mushroom risotto, steamed mussels or squid, grilled aubergines or artichoke salad.

CHEMICAL ANALYSIS

Alcohol:	13.03% by volume
Residual Sugar:	3.0 g/L
Total Acidity:	6.2 g/L
pH:	3.29
Total Extract:	22.3 g/L
Total Sulphur:	118 mg/l

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