



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CHENIN BLANC | 2021



THE VINEYARDS

Planted in 2008, this vineyard is made up from the high quality SN24 clone and grafted onto R110 and grow 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 WINEMAKING

The grapes were harvested early March at between 23° and 24 °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 12°C. Following the completion of the fermentations, the wines were racked, blended and bottled. The first bottling was on the 15 April 2021. A total of 13 492 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Attractive, fresh bouquet of peach, pineapple, ripe yellow apple and a hint of honeysuckle.

Palate: Fresh but mouth filling flavours of ripe apple, mango and nectarine.

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:	13.47% by volume
Residual sugar:	3.7 g/l
Total extract:	26.7 g/l
Total acidity:	6.6 g/l
pH:	3.49
Total Sulphur:	101 ppm

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