



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SAUVIGNON BLANC | 2021



THE VINEYARDS

Cloned from French plant material and planted between 1997 and 2009, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The south-west 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 by hand during the second week of February 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 between 13° and 15° C. Following the completion of the fermentations, the tanks were topped up and the wines left on their lees in order to gain in complexity before being blended and readied for bottling. The first bottling took place on 25 March 2021. Total production was 16 495 bottles.

WINEMAKER'S COMMENTS

Colour: Pale lemon

Aroma: Crisp, fresh and vibrant aromas of elderflower, ripe pear and lemon peel.

Palate: A light bodied, lean wine with a crisp acidity and a summer medley of apricot, granny smith apple, green bell pepper and a lingering herbaceous finish.

Maturation potential: Ideal for drinking now, it will retain its vibrancy for at least 5 years.

FOOD PAIRING

Poultry, fish, leafy salads, pesto pasta, chilli poppers and charcuterie platters.

CHEMICAL ANALYSIS

Alcohol:	13.9% by volume
Residual sugar:	1.5 g/l
Total extract:	21.6 g/l
Total acidity:	6.3 g/l
pH:	3.36
Total Sulphur:	79 ppm

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