

Neethlingshof Sauvignon Blanc 2000

The exuberant nose follows through onto the palate in generous, mouth-filling flavours of nettle and asparagus, showing sleek, almost sweet nuances from ripe grapes.

The fruit/acid balance is delicately poised; the finish long and supple. Pale straw with brilliant pale-green hues. The wine is almost luminous in its intensity. A stunning nose that captures all the classic Sauvignon aromas: fresh-mowed grass, green peppers, fig leaf and crushed herbs, with undertones of juicy, ripe peaches and pineapples, and a hint of luscious greengage fruit. An elegant, dry wine for many occasions. Drink this summer (and why not this winter?) with grilled, baked or poached fish as well as shellfish. A perfect partner for fresh oysters, mussels, deep-fried calamari and sole meunière. Delightful with cheese soufflés, a plate of salami or other cold cuts with olives, vegetarian pastas, salads, veal schnitzel and fried chicken or enjoy on its own. Serve well chilled at 10 - 12°C.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Neethlingshof Wine Estate

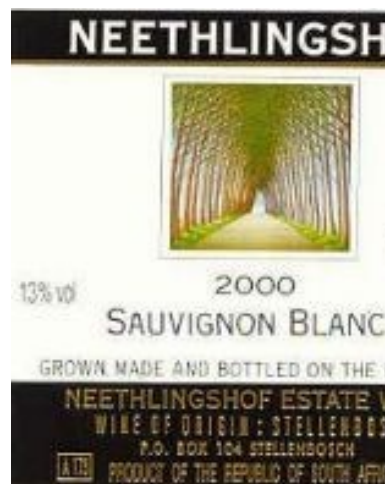
winemaker : Schalk van der Westhuizen

wine of origin : Coastal

analysis : alc : 13.3 % vol rs : 1.6 g/l pH : 3.46 ta : 6.5 g/l va : 0.52 g/l

so2 : 128 mg/l fso2 : 56 mg/l

pack : Bottle



ageing : The Neethlingshof Sauvignon Blanc has a refreshing vibrancy when young, then gains fullness as it ages. The older Sauvignon Blancs are specially appreciated by those who enjoy the liveliness of a sauvignon balanced by rich, juicy and almost sweetish fruit. The wine will remain crisp and fresh helped along by its racy acidity when cellared under the right conditions.

in the vineyard : Sauvignon Blanc, originally from French vines, cloned in South Africa and known as "Weerstasie", which are grafted on resistant rootstocks specifically selected for local conditions. The vines are planted in deep, red, decomposed granite soils, on south-facing mountain slopes exposed to the cooling breezes from nearby False Bay. Only two vineyard blocks received light irrigation at veraison. The rest were cultivated under dryland conditions. The Sauvignon Blanc grapes which were brought to the cellar in the first week of February 2000 were the healthiest ever produced at Neethlingshof.

about the harvest: The grapes were hand-picked in the early morning at an average Balling of 22 degrees.

in the cellar : Crushed and left on their skins for just less than six hours before they were cool-fermented in temperature controlled stainless steel tanks at 13°C. After cold stabilisation the wine was bottled in April 2000.

Neethlingshof Wine Estate

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