

Neethlingshof Chardonnay 2004

Colour: Light in colour with brilliant greenish hues.

Bouquet: Truly fragrant, citrus and slight vanilla oak.

Taste: Ripe stone fruit, generously built and fleshy. Cinnamon and nutty on a finish that is as fresh as it is endless.

This wine is an ideal companion to poultry, seafood and summer salads.

variety : Chardonnay | 100% Chardonnay

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.2 g/l pH : 3.59 ta : 4.9 g/l

type : White wooded

pack : Bottle

ageing : This wine is absolutely ready to drink.

in the vineyard : The Chardonnay vines which fruit was selected to craft this wine, are grown at an altitude of 220 metres above sea level, in various soil types (including Tukulu) which are under drip irrigation. The vines, planted between 1986 and 1999, are grafted onto nematode-resistant Richter 99 & Richter 110 rootstocks and are trellised onto a five-wire vertical fence-type system. Winter pruning was to two spurs, and these south and west facing vineyards yielded a low 5,8 tonnes per hectare.

about the harvest: The grapes were harvested by hand at the end of January at 25Â° Balling.

in the cellar : The grapes were crushed and cool-fermented in temperature-controlled stainless steel tanks at between 14Â° and 15Â°C for 14 days. Half the wine was wooded in French oak for four months before the final blend was made in October 2004.



Neethlingshof Wine Estate

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