

Neethlingshof Sauvignon Blanc 2005

Colour: Light in colour with brilliant hues of green, luminous in its intensity.

Bouquet: Capturing all the classic Sauvignon Blanc aromas, green figs, grassiness, tropical fruit, pineapple, granadilla and guava are all backed by a hints of green pepper and asparagus. **Taste:** Fresh and fruity with tropical fruit flavours seamlessly integrated resulting in a full-bodied Sauvignon Blanc. The aftertaste is crispy and lingers.

Enjoy on its own or with poultry, seafood or salads.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

Winery: Neethlingshof Wine Estate

winemaker: De Wet Viljoen wine of origin: Coastal

analysis: alc:13.1 % vol rs:1.6 g/l pH:3.41 ta:5.77 g/l type:White style:Dry body:Full taste:Fruity organic

pack: Bottle

ageing: The wine has a refreshing vibrancy when young, gaining fullness as it ages. It will remain crisp and fresh \hat{a} €" helped along by its racy acidity \hat{a} €" for up to 2 years when cellared under the correct conditions.

in the vineyard: The Neethlingshof estate in Stellenbosch is named after it's illustrious 19th century owner. Marthinus Laurentius Neethling who served as mayor of Stellenbosch and was also a senator of the Cape. His flamboyant bearing earned him the moniker "Lord Neethlingâ€. The estate is owned jointly by Distell and LUSAN.

The vines, originally from French vines, were cloned in South Africa and are grafted onto the nematode-resistant Richter 99 and 110 rootstocks. Planted in Tukulu soils, the vines are south-west facing exposing them to the cool False Bay breezes.

about the harvest: The grapes were harvested by hand between 22 $\!\hat{A}^\circ$ and 23,5 $\!\hat{A}^\circ$ Balling at the end of January.

in the cellar: They were then crushed and cool-fermented in temperature-controlled stainless steel tanks for 8 days at between 13° and 15°C. After fining with Bentonite, the wine was bottled in mid-April.

Neethlingshof Wine Estate

Stellenbosch

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