

## 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 – helped along by its racy acidity – for up to 2 years when cellared under the correct conditions.

**in the vineyard :** The Neethlingshof estate in Stellenbosch is named after its 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 Neethling”. 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 Tukululu 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<sup>nd</sup> and 23<sup>rd</sup> of January. Baling 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<sup>th</sup> and 15<sup>th</sup>°C. After fining with Bentonite, the wine was bottled in mid-April.



### Neethlingshof Wine Estate

Stellenbosch

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[www.neethlingshof.co.za](http://www.neethlingshof.co.za)

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