

Neethlingshof Chardonnay 2007

Colour: Light golden with green edges.

Bouquet: Layers of ripe fruit with lime and dried peach and apricot.

Taste: An elegant, full-bodied wine with citrus and rich vanilla and spice flavours.

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: 12.5 % vol rs: 2.9 g/l pH: 3.55 ta: 6.1 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is absolutely ready to drink.

in the vineyard :

Planted between 1986 and 1999 the vineyards yielding the grapes for this wine are grown on southerly and westerly facing slopes 220 m above sea level. The vines grafted onto nematode-resistant Richter 99 and 110 rootstocks and trellised on a five-wire system received supplementary irrigation from an overhead sprinkler system.

Viticulturist: Eben Archer

about the harvest: The grapes were harvested by hand on 10 February at 25° Balling.

in the cellar : After 24 hours of skin contact, the juice was coolfermented for two days in temperature-controlled stainless steel tanks. The wine was racked to 100% Hungarian oak barrels where it matured for 6 months on the lees. The wine was bottled in August 2007 and the final blend comprises 40% wooded and 60% unwooded wine.



Neethlingshof Wine Estate

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