

Neethlingshof Sauvignon Blanc 2008

Colour: Luminous with greenish hues.

Bouquet: Classic aromas of green figs, freshly mowed grass and tropical fruit, backed by a hint of green pepper and asparagus. **Taste:** Crisp and fresh with ample tropical fruit and asparagus and a pleasing, lingering aftertaste.

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 : 12.93 % vol rs : 1.6 g/l pH : 3.49 ta : 5.76 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

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

Viticulturist: Eben Archer

about the harvest: The grapes were harvested by hand between 22° and 23,5° Balling at the end of January.

in the cellar : They were then crushed and cool-fermented in temperature-controlled stainless steel tanks between 13° and 15°C.



Neethlingshof Wine Estate

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