

Neethlingshof Unwooded Chardonnay 2009

Colour: Clear green with flashes of gold.

Bouquet: Rich fragrance of lees and notes of pear and citrus.

Taste: Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste.

Immensely food-friendly, it pairs exceptionally well with poultry, seafood and summer salads.

variety : Chardonnay | 100% Chardonnay

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin :

analysis : alc : 14.0 % vol rs : 1.7 g/l pH : 3.62 ta : 6.76 g/l

type : White

pack : Bottle **closure :** Cork

ageing : The wine is ready to drink now.

in the vineyard : Planted in 1999, the vines are established in Tukulu soils, 105 m above sea level on southerly slopes. They are grafted onto Richter 99 and Richter 110 rootstocks and trellised on a five-wire hedge system. It is seldom necessary to apply supplementary irrigation.

about the harvest: The grapes were harvested by hand at the end of February at 23° to 24° Balling.

in the cellar : After crushing of the fruit, the juice was fermented in temperature-controlled stainless steel tanks over 14 days between 13° and 15° C.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za


NEETHLINGSHOF
E S T A T E