

Neethlingshof Sauvignon Blanc Special Release 2009

Colour: Clear, luminous with green tints.

Bouquet: Tropical fruit, green figs and traces of asparagus.

Taste: Fresh and crisp with a lingering aftertaste of tropical fruits.

Savour solo or enjoy with salads poultry, seafood or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin :

analysis : alc : 13.0 % vol rs : 1.2 g/l pH : 3.33 ta : 6.68 g/l

type : White

pack : Bottle **closure :** Cork

ageing : The wine has a refreshing vibrancy when young but gains in complexity. It has the capacity to age for at least two years if correctly cellared.

in the vineyard : Cloned from French plant material, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The south-facing vineyards, sited at an altitude of 190 m above sea level are exposed to the cooling effect of False Bay breezes which protract ripening and make for a concentrated intensity of flavour.

about the harvest: An average of 9 tons per ha were hand-harvested at the end of February, at 23,5° Balling.

in the cellar : After crushing the grapes and six hours of skin contact, the juice was cool-fermented in temperature-controlled stainless steel tanks between 13° C and 15° C. The wine was bottled in July.



Neethlingshof Wine Estate

Stellenbosch

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