

## Neethlingshof Chardonnay 2008

**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 : 13.07 % vol   rs : 1.8 g/l   pH : 22.7   ta : 5.09 g/l   va : 3.77 g/l

**type :** White   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** This wine is ready to drink now.

### 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 at 25° Balling.

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



## Neethlingshof Wine Estate

Stellenbosch

021 883 8988

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

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