

## Neethlingshof Unwooded Chardonnay 2010

Colour: Clear green with flashes of gold.

Aroma: 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** : Stellenbosch

**analysis** : alc : 13.0 % vol   rs : 1.2 g/l   pH : 3.66   ta : 6.4 g/l

**type** : White   **style** : Very Dry   **taste** : Fruity

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

Old Mutual Trophy Wine Show 2011 - Silver Medal

**ageing** : The wine is ready to drink now, but will develop further over the next two years.

**in the vineyard** : **The vineyards (Viticulturist: Eben Archer)**

Planted in 1999, the vines are established in Tukulu soils, 105m 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 22° to 23° 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

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

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