

Neethlingshof Weisser Riesling Noble Late Harvest 1998

Medium straw, with a yellow/amber tinge, high glycerine content obvious. The bouquet is open, fruity and fragrant, apricots and peach kernels fresh and inviting, complex with botrytis character evident. Reminiscent of the finest German Beerenauslese and TBA wines, a complex and concentrated mouthful of fruit acid and sweetness. The fruit, peaches, dried fruit (apricot) characteristics of the nose are carried through to a long finish, with a harmonious balance between acid and sugar, which is always elegant and never cloying.

The traditional advice is to drink this type of wine with a suitable dessert possibly something containing peaches or apricots to complement the wine. We can also recommend you enjoy this wine instead of dessert. Serve chilled at 10 - 12Â°C.

variety : Weisser Riesling | Weisser Riesling

winery : Neethlingshof Wine Estate

winemaker : Schalk van der Westhuizen

wine of origin : Coastal

analysis : alc : 10.97 % vol rs : 133.0 g/l pH : 3.23 ta : 8.1 g/l

pack : Bottle

ageing : Ready to drink a year after harvest but with the potential to age for 10 to 20 years if you can wait that long.

in the vineyard : The botrytis mould has been firmly established in a part of the estate vineyards and, depending on weather conditions in a particular year, more or less botrytis can be expected to develop here on a regular basis. The original German Weisser Riesling, described as the King of White Wines (Janice Robinson)

in the cellar : As quantities are inevitably very small, this is a truly hand-crafted wine, made in the smallest containers available in the cellar. Grape are hand-picked at 40Â°Balling, then carefully pressed and fermented in temperature - controlled steel tanks at 20Â°C. Fermentation is stopped by filtering out the yeasts when the wine has reached the desired balance.



Neethlingshof Wine Estate

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