

Neethlingshof Unwooded Chardonnay 2011

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 : 13.48 % vol rs : 4.7 g/l pH : 3.3 ta : 6.9 g/l

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

pack : Bottle **size** : 0 **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.br /

in the vineyard : 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

021 883 8988

www.neethlingshof.co.za


NEETHLINGSHOF
E S T A T E