

Neethlingshof Sauvignon Blanc 2012

Colour: Bright with tints of green.

Aroma: Tropical fruit and green figs are backed by a hint of green pepper asparagus and grass.

Palate: Crisp and refreshing with prominent tropical fruit and green fig flavours that linger long after the last sip.

Enjoy on its own or with poultry, seafood or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.68 % vol rs : 2.20 g/l pH : 3.48 ta : 5.70 g/l va : 0.42 g/l

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

pack : Bottle **closure :** Screwcap

2012 Veritas Wine Awards - Bronze Medal

Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Ideal for drinking now, it will retain its vibrancy for at least two years if cellared correctly.

in the vineyard : Cloned from French plant material, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grown in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to vigour. They receive supplementary irrigation through a drip system when necessary. The south-west facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for a concentrated intensity of flavour.

about the harvest: The grapes were harvested at the end of January, between 22° to 23,5° Balling.

in the cellar : They were crushed and cool-fermented in temperature-controlled stainless steel tanks between 13° and 15°C.



Neethlingshof Wine Estate

Stellenbosch

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