

## Neethlingshof Blanc de Noir 1999

Very delicate pink tinge, best described as "partridge eye" or "onion skin". It has a attractive nose features subtle red wine aromas: red cherry and fresh crushed berry with a touch of herbaceousness, beautifully vinous. The palate is in harmony with the nose: delectable flavours of black currants and a hint of strawberry - just off-dry but juicy. The acid is smooth and complementary and balances this fleshy Blanc de Noir admirably. Ideal summertime drinking. It is also the ideal meal accompaniment for a group where one wants to compromise between red and white wine tastes. This Blanc de Noir will partner virtually any food with aplomb. Serve well chilled at around 10 - 12°C, with a Greek meze platter, roast chicken, crudité's, Chinese food, even grilled lamb chops and sausages, or as an aperitif.

**variety :** Cabernet Sauvignon | Blanc de Noir

**winery :** Neethlingshof Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.15 % vol   rs : 9.4 g/l   pH : 3.39   ta : 5.9 g/l   va : 0.33 g/l   so2 :  
114 mg/l   fso2 : 55 mg/l

**pack :** Bottle

**ageing :** This wine is meant to be drunk young, but will certainly last for a few years without losing fruit.

**in the vineyard :** As the name indicates: a white wine made from dark-skinned grapes by running the pale juice off the skins as early as possible. The 1999 Blanc de Noir is a blend made from mostly Cabernet Sauvignon grapes.

**about the harvest:** The red grapes were hand-picked.

**in the cellar :** The skins were left on the unpressed juice for an hour to extract a very slight blush of colour. Thereafter, the must was treated like a white wine and cool-fermented at 16°C.

### Neethlingshof Wine Estate

Stellenbosch

021 883 8988

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

