

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, 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

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