

Neethlingshof Neethlingshoffer 1999

Pale straw with a green tinge; clean, clear and bright. Fragrant and floral, with concentrated aromas of ripe pineapple and lush tropical fruits, steeped in honey. A true off-dry, medium-bodied wine showing immense ripe fruit concentration. The lively balancing acidity lifts it to an exciting, dry finish. An elegant, fresh and interesting wine for all occasions. Suited to accompany all light as well as spicy foods, particularly mild curries, or to enjoy on its own. Serve chilled at 10-12°C.

variety : Weisser Riesling | 45% Weisser Riesling, 30% Chenin Blanc, 25% Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : Philip Constandius

wine of origin : Coastal

analysis : alc : 12.68 % vol rs : 11.3 g/l ta : 5.8 g/l

pack : Bottle

ageing : This wine is perfectly ready to drink now, but will gain complexity when cellared. The Weisser Riesling, known to do very well when bottle-matured, will continue to open up even more.

in the vineyard : Produced from grapes grown in deep, red Hutton soils (decomposed granite), this wine is a skilled blend of the classic varieties of Weisser Riesling (45%), Chenin Blanc (30%) and Sauvignon Blanc (25%). The vines are grafted on Richter 99 rootstocks, selected for their specific growing characteristics.

about the harvest: Each grape variety was hand-picked individually when fully ripe.

in the cellar : The grapes were then destalked, crushed and fermented separately in temperature-controlled stainless-steel tanks for a fortnight at 13°C. The assemblage was made after fermentation was completed, and the blend was bottled soon thereafter.

Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

