

Neethlingshof Sauvignon Blanc 1998

Pale straw with green tinges, clean, clear and bright. Fresh, with hints of guava, green figs and herbs - quite intense and complex. Medium-bodied, dry, clean and well-balanced, with good fruit and excellent acid balance, lots of refreshing Sauvignon character and a long, clean finish. An elegant, refreshing, crisp and interesting dry wine for many occasions. Suited to accompany all light foods, such as seafood, poultry, white meats, salads and cold buffets, or for enjoying on its own. Serve well chilled at 10 - 12°C.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 12.98 % vol rs : 1.7 g/l ta : 7.2 g/l

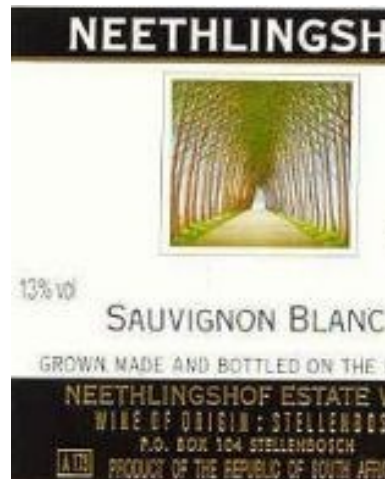
pack : Bottle

ageing : The wine has a refreshing vibrancy when young, then gains fullness as it ages. It is ready to drink when released.

in the vineyard : Sauvignon Blanc from originally French vines, cloned in South Africa ("Weerstasie"), and grafted on resistant rootstocks specifically selected for local conditions. Planted on deep red (Hutton = decomposed granite) soils, on south-facing mountain slopes exposed to the cooling breezes from False Bay.

about the harvest: The grapes were hand-picked in the early morning at optimum ripeness (21-22° Balling).

in the cellar : The grapes were then crushed and left on the skins overnight and cool-fermented in temperature-controlled stainless steel tanks at 14 - 16°C, followed by cold stabilisation and bottling.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

N
NEETHLINGSHOF
E S T A T E