

Neethlingshof Special Late Harvest 1998

Yellow-straw coloured, medium-depth, clean, clear and bright. The nose is fragrant, fresh, with clean fruit aromas - green apples and peach. The raisin character of botrytis is evident. On the palate it is well balanced, clean - a medium-to-full-bodied wine, sweet without being cloying, with a typical and delicious ripe fruit characteristic, good sugar-acid balance and a long, fragrant finish dominated by the botrytis tones. A well-balanced, fresh wine for all occasions. Suited to accompany all desserts, or for drinking on its own. Serve well chilled at 6 - 8°C.

variety : Weisser Riesling | Weisser Riesling, Furmint

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 12.9 % vol rs : 39.0 g/l ta : 8.3 g/l

pack : Bottle

in the vineyard : Grown on deep, red Hutton soils that remain cool in summer, this wine is a skilled blend of the classic varieties Weisser Riesling and Furmint, grafted on resistant rootstocks (Richter 99) selected for the specific growing conditions.

about the harvest: Each grape variety is hand-picked individually in late autumn when it is fully ripe.

in the cellar : The grapes are then carefully pressed, destalked, left on the skins overnight and cool-fermented in stainless steel tanks at 14 - 16°C. Blending takes place after fermentation (stopped by refrigeration at the desired level of residual sugar) is completed, and the blend is bottled soon thereafter.

Neethlingshof Wine Estate

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