

Neethlingshof Chardonnay 1999

Delightfully elegant, well-rounded and crisp with lingering flavours of vanilla, butterscotch and orange zest. Here is a wine with style and individuality, and which can hold its own in the very best company. Bright straw-yellow colour with definite lime-green tinges. A complex nose showing subtle citrus fruits with hints of lanolin and cinnamon. The oak has an attractive toasty character which follows through onto the palate. An attractive all-round wine which can be enjoyed at around 12°C with a wide variety of poultry or fish, vegetables in creamy sauces, and salads dressed with Balsamic vinegar and walnut oil. Delightful with roast pork, veal chops braised in the same Neethlingshof Chardonnay 1999, and a rich avocado mousse.

variety : Chardonnay | Chardonnay

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 14.01 % vol rs : 2.6 g/l pH : 3.56 ta : 5.3 g/l va : 0.29 g/l so2 : 134 mg/l fso2 : 43 mg/l

pack : Bottle

ageing : Absolutely ready but will gain even more complexity when celled for at least another year.

in the vineyard : The Chardonnay vines which fruit was selected to craft this wine, are grown in decomposed granite soil with a clay subsoil, under dryland conditions at 210 metres above sea level. The 14 year-old vines are grafted onto nematode-resistant Richter 99 rootstocks and are trellised onto an Extended Perold fence-type system. Winter pruning was two spurs, and these south-facing vineyards yielded 6 tonnes per hectare.

about the harvest: The grapes were harvested in the third week of February after reaching an average 23,5 °Balling.

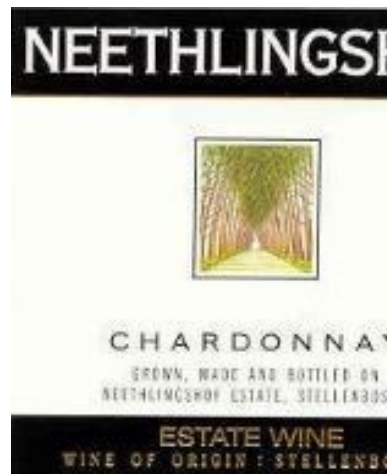
in the cellar : The clear juice was inoculated with the Vin 13 yeast strain. Fermentation at 15°C Celsius, in stainless-steel tanks, took 15 days to complete. Fifty percent of the wine was oaked for 8 months before the assemblage was made in October 1999. Bottling took place on 9 December 1999.

Neethlingshof Wine Estate

Stellenbosch

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