

## Neethlingshof Chardonnay 2000

Attractive citrus nose of lemons and limes predominate, followed by toasty oak and butterscotch - a full house of typical Chardonnay aromas. Besides prominent citrus and sweet caramel aromas, also peach and apricot came through. Rather fat, with a good buttery mouthfeel. An elegant wine that finishes clean and lively. An attractive all-round wine which can be enjoyed (at around 12Â°C) with a wide variety of poultry or fish, vegetable in creamy sauces, and salads dressed with Balsamic vinegar and walnut oil. delightful with roast pork, veal chops braised in the same Neethlingshof Chardonnay 2000, and a rich avocado mousse.

**variety :** Chardonnay | Chardonnay

**winery :** Neethlingshof Wine Estate

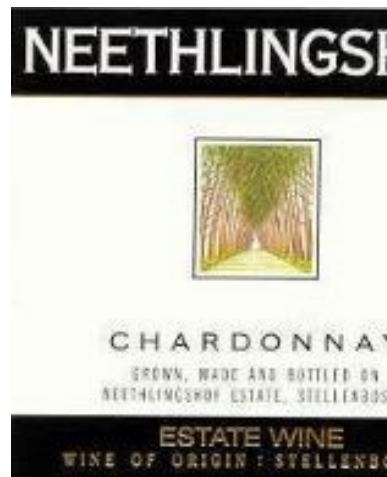
**winemaker :** Philip Constandius

**wine of origin :** Coastal

**analysis :** alc : 14.28 % vol   rs : 2.2 g/l   pH : 3.45   ta : 4.9 g/l   va : 0.32 g/l   so2 : 119 mg/l   fso2 : 50 mg/l

**pack :** Bottle

Veritas 2001 - Bronze



**ageing :** Perfectly ready to drink but will gain even more complexity when cellared for at least another year.

**in the vineyard :** The Chardonnay grapes are grown in decomposed granite soil with a clay subsoil, under dryland conditions at 210 metres above sea level. The vines, planted between 1986 and 1991, are grafted onto nematode-resistant Richter 99 and Richter 110 rootstocks, and are trellised onto a five-wire Extended Perold fence-type system. Winter pruning was to two spurs, and these south-east-facing vineyards yielded a low 4 tonnes per hectare in that incredibly hot month of February 2000 when the grapes were brought to the cellar.

**about the harvest:** The grapes were harvested by both hand and machine after reaching an average Balling of 25 degrees.

**in the cellar :** The skins were removed immediately and the clear juice inoculated with Vin 13 Yeast. Fermentation at 15Â°C, in stainless-steel tanks, took 14 days to complete. 50% of the wine was oaked for 8 months in new wood before the assemblage was made in November 2000. Bottling took place on 20 February 2001.

### Neethlingshof Wine Estate

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