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Neethlingshof Sauvignon Blanc 2013

Colour: Bright with tints of green.
Aroma: Tropical fruit and green figs are backed by a hint of green pepper asparagus and grass.
Palate: Crisp and refreshing with prominent tropical fruit and green fig flavours that linger long after the last sip.

Enjoy on its own or with poultry, seafood or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.60 % vol **rs :** 0.50 g/l **pH :** 3.40 **ta :** 6.00 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ideal for drinking now, it will retain its vibrancy for at least two years if cellared correctly.

Background
The Neethlingshof estate in Stellenbosch takes its name from its 19th century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the Cape Parliament. A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 378 ha winery has set aside 127 ha for conservation. It
cultivates both red and white varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

The vineyards
Cloned from French plant material, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of
varying height according to vigour. They receive supplementary irrigation through a drip system when necessary. The south-west facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for a concentrated intensity of flavour.

in the vineyard : Cloned from French plant material, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grown in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to vigour. They receive supplementary irrigation through a drip system when necessary. The south-west facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for a concentrated intensity of flavour.

about the harvest: The grapes were harvested at the end of January, between 22° to 23.5° Balling.

in the cellar : They were crushed and cool-fermented in temperature-controlled stainless steel tanks between 13° and 15°C.

Neethlingshof Wine Estate

Stellenbosch
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