

## Neethlingshof Gewurztraminer 2016

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Colour: Bright straw colour with flashes of green.

Aroma: Turkish delight, rose petals and hints of jasmine and honeysuckle.

Palate: Off-dry with a spicy character, traces of Turkish delight, an abundance of litchi and a zesty finish.

An ideal companion to liver and fish pâtés and lightly spiced Asian dishes, it also makes a good partner to fruity desserts.

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**variety** : Gewurztraminer | 100% Gewurztraminer

**winery** : Neethlingshof Wine Estate

**winemaker** : De Wet Viljoen

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.22 % vol **rs** : 6.0 g/l **pH** : 3.37 **ta** : 5.9 g/l

**type** : White **style** : Off Dry

**pack** : Bottle **size** : 750ml **closure** : Screwcap

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Novare SA Terrior Wine Awards 2013: Stellenbosch District - Top Gewurztraminer

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### ageing :

Ready to enjoy now or within the next two years.

### in the vineyard :

#### Background

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualling station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). Soon after full ownership of the farm was acquired by Johannes Henoch Neethling towards the end of the 1820s, the name was changed to Neethlingshof. A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 273 ha estate has set aside 116 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.

#### Vineyards

The trellised Gewürztraminer vines, 16 years old at the time of picking and grafted onto Richter 99 rootstocks, are established in deep red Tukulu soils on the southern slopes facing False Bay. The sea breezes have a cooling influence on the vineyard during the summer months to decelerate ripening and make for more concentrated flavours.

### about the harvest:

The grapes were harvested by hand at 24° Balling in mid-February.

### in the cellar :

Fermentation took place in stainless steel tanks.



# Neethlingshof Wine Estate

Stellenbosch

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[www.neethlingshof.co.za](http://www.neethlingshof.co.za)



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