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Neethlingshof Unwooded Chardonnay 2017

Colour: Clear green with flashes of gold.
Aroma: Rich fragrance of lees and notes of pear and citrus.
Taste: Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste.

Immensely food-friendly, it pairs exceptionally well with poultry, seafood and summer salads.

variety : Chardonnay | 100% Chardonnay
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.69 % vol **rs :** 2.5 g/l **pH :** 3.53 **ta :** 5.6 g/l
type : White **style :** Very Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

ageing :

The wine is ready to drink now, but will develop further over the next two years.

in the vineyard :

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.

The vineyards

Planted in 1999, the vines are established in Tukulu soils, 105m above sea level on southerly slopes. They are grafted onto Richter 99 and Richter 110 rootstocks and trellised on a five-wire hedge system. It is seldom necessary to apply supplementary irrigation.

in the cellar :

The grapes were harvested by hand at the end of February at 22° to 23° Balling. After crushing of the fruit, the juice was fermented in temperature-controlled stainless steel tanks over 14 days between 13° and 15° C.

Neethlingshof Wine Estate

Stellenbosch

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