

Neethlingshof Chardonnay 2001

Bright straw-yellow with lime-green tinges. A complex nose showing citrus peel and vanilla. Delightfully elegant, well-rounded and crisp with lingering flavours of citrus, caramel, pepper and (again) vanilla. Here is a wine with style and individuality, and which can hold its own in the very best company.

An attractive all-round wine which can be enjoyed (at around 12Â°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 2001, and a rich avocado mousse.

variety : Chardonnay | Chardonnay

winery : Neethlingshof Wine Estate

winemaker : Philip Constandius

wine of origin : Coastal

analysis : alc : 14.00 % vol rs : 2.39 g/l pH : 3.68 ta : 5.66 g/l so2 : 134 mg/l

fso2 : 43 mg/l

wooded

pack : Bottle

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

in the vineyard : The Chardonnay vines which fruit was selected to craft this wine, are grown in Tukulú soil under dryland conditions and at an altitude of 220 metres above sea level. The 15-year-old vines are grafted onto nematode-resistant Richter 99 rootstocks and are trellised onto a five-wire vertical fence-type system. Winter pruning was to two spurs, and these west facing vineyards yielded a low 5 tonnes per hectare.

about the harvest: The grapes were harvested by both hand and machine on 17 February 2001.

in the cellar : The clear juice was inoculated with the D47 yeast strain. Fermentation at 15Â°C, in stainless-steel tanks, took 14 days to complete. Fifty percent of the wine was wooded in French oak for 4 months before the careful assemblage was made in July 2001. Bottling took place in February 2002.



Neethlingshof Wine Estate

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