

## Neethlingshof Unwooded Chardonnay 2019

Colour: Lime Green

Aroma: Fresh aroma of green citrus

Taste: Balanced and easy-drinking, with lemon and lime flavours and lingering notes of pear and white peaches.

Light dishes, especially grilled seafood with lemon butter.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Neethlingshof Wine Estate

**winemaker** : De Wet Viljoen

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.53 % vol **rs** : 3.8 g/l **pH** : 3.70 **ta** : 6.5 g/l

**type** : White **style** : Very Dry **body** : Light **taste** : Fruity

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

### ageing :

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

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualing 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.

**in the vineyard** : Planted in 2007 in a combination of Tukulu and Oakleaf soils at an altitude of 110m above sea level with a north-south row direction. The vines are individual vigour. The vineyard is exposed to the cooling effect of False Bay breezes which Protract ripening and make for more concentrated intensity of flavour.

**in the cellar** : The grapes were harvested by hand at the end of February at 22° to 23.5° Balling. After crushing and clarification by floatation, the juice was inoculated with selected dry yeast and cool-fermented in temperature-controlled stainless-steel tanks at 14°C for 16 days. The first bottling took place on 28 March 2019.



## Neethlingshof Wine Estate

Stellenbosch

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

  
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