

Neethlingshof Chenin Blanc 2019

Colour: Brilliant, pale green

Aroma: Fresh floral aroma, with kiwi and melon noticeable

Taste: Fresh but mouth-filling flavours of guava and pear.

Excellent with vegetarian dishes, creamy pasta, potato and sour cream toasted chicken mayo sandwiches, salads and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.40 % vol rs : 2.1 g/l pH : 3.64 ta : 6 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

ageing :

Ideal for drinking now, it will retain its vibrancy for 5 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 2008, this vineyard is made up from the high quality SN24 clone and grafted onto R110 and grow in decomposed granite and Table Mountain sandstone. The vines are vertically trellised on VSP systems. The south-west and north-east facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for more concentrated intensity of flavours.

about the harvest:

The grapes were harvested late February at between 22° and 23.5° Balling.

in the cellar : After crushing and clarification by floatation, the juice was inoculated with selected dry yeast and cool-fermented in temperature-controlled stainless-steel tanks at 12° C. Following the completion of fermentation, the tanks were topped up and the wines left on their lees in order to gain in complexity before being blended and readied for bottling.



Neethlingshof Wine Estate

Stellenbosch

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