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Neethlingshof Gewurztraminer 2019

Colour: Crystal clear with a background of luminous green
Aroma: A bouquet of Turkish Delight, rose petals and hints of jasmine and honeysuckle.
Palate: Offers an initial sweetness with spicy flavours on the palate. Some litchi and kiwifruit characters come to the fore during the wonderful long finish.

An ideal companion to spicy food, curries and Asian dishes and also makes a good partner to fruity desserts.



variety : Gewurztraminer | 100% Gewurztraminer
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.49 % vol **rs :** 5.8 g/l **pH :** 3.45 **ta :** 5.9 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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

ageing : Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity with cellaring for up to five years – and even longer for those who enjoy the subtleties of mature wines.

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.

in the vineyard : The trellised Gewurtstraminer vines, planted in 1988 and grafted onto Richter 99 rootstocks, are established in deep red Tukulu and Oakleaf soils on the southern slopes of the Estate, facing nearby False Bay. Cool aquatic airflow off False Bay during the summer months tempers the temperature and slows the ripening of the grapes, resulting in more intense flavours in the wine.

about the harvest: The grapes were harvested by hand in late February at an average sugar level of 23.5° B.

in the cellar : After clarification of the juice, inoculation with a selected yeast started the fermentation in temperature-controlled stainless-steel tanks. The fermentation temperature was controlled at around 14°C and lasted for 18 days before the wine was racked and readied for bottling.

Neethlingshof Wine Estate

Stellenbosch

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