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Neethlingshof The Jackal's Dance Single Vineyard Sauvignon Blanc 2020



Colour: Pale Lemon.
Aroma: Fruity flavours of white pear, pineapple with a hint of granny smith apples and bell pepper.
Palate: A full-mouth experience of cape gooseberry, green fig and litchi. The wine lingers beautifully on the palate.

Savour on its own or enjoy with creamy mushroom risotto, steamed mussels or squid, grilled aubergines or artichoke salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.38 % vol **rs :** 2.0 g/l **pH :** 3.66 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : The ideal time to enjoy this wonderful wine is after a year of being bottled and can be kept for up to 5 years if cellared correctly.

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 cellar : The grapes are cooled by the evening mist and sea breeze giving the vines time to rest at night and for the grapes to develop to phenolic ripeness and retain their natural acidity. An average pf 8 tons per ha were hand-harvested in February. The block is harvested in segments and to the winemaker's taste. To ensure that the quality is kept the grapes are harvested early in the morning and placed into small creates to minimize the chance of the grapes breaking during transport. The grapes were fermented in stainless steel tanks and aged on its lease up until bottling, keeping the wine fresh and giving it a lively mouthfeel.

Neethlingshof Wine Estate

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