

Neethlingshof Unwooded Chardonnay 2021

Fresh aroma of pear, melon and a touch of litchi. Zesty drinkability, with flavours of pear and white peach. A clear and crisp finish with a hint of lime

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 : 13.59 % vol rs : 2.2 g/l pH : 3.61 ta : 5.7 g/l

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

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

ageing :

Ideal for drinking now, it will gain complexity over the next 3 years.

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.

about the harvest: The grapes were harvested by hand late February at 22° and 24° 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 14°C for 16 days. The first bottling took place on 16 April 2021.



Neethlingshof Wine Estate

Stellenbosch

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