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Neethlingshof The Jackal's Dance Single Vineyard Sauvignon Blanc 2022

Pale lemon colour. Pronounced aroma of white pear, white rose petal, ripe yellow apple, melon, elderflower and a touch of asparagus. A full mouthfeel with great fruit concentration, flavours of pear, lemon curd passion fruit and mango. The wine has a vibrant acidity which is rounded off by extended time on the lees. Delicately complex with a fresh, fruit forward finish.

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 :** 13.65 % vol **rs :** 3.1 g/l **pH :** 3.49 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : The wine drinks beautifully now and will develop further over the next 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 refreshing 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.

in the vineyard : The single vineyard was planted in 1997 in deep clay soil (tukulu and oakleaf) under drip irrigation facing the ocean. This block consists of three quality French clones covering 3.97ha. The grapes are cooled by the evening mist and sea breeze giving the vines time to rest at night and the grapes to develop to phenolic ripeness whilst retaining their natural acidity at 8.6 g/L. An average of 8.7 tons per ha were harvested in late March. The block is harvested in segments so that only the best grapes are selected for the production of this wine.

about the harvest: To ensure quality the bunches, averaging at 193 grams, are hand harvested early in the morning and intervention is kept at a minimum.

in the cellar : The grapes were fermented in stainless steel tanks and aged on its lees up until bottling, keeping the wine fresh and giving it a lively mouthfeel. The bottling was on the 10 October 2022. A total of 3000 bottles.

Neethlingshof Wine Estate

Stellenbosch
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