

Neethlingshof Unwooded Chardonnay 2022

Pale lemon in colour. Fresh aroma of pear, melon, kiwi fruit and a touch of lemon curd. Zesty drinkability, with flavours of pear, nectarine and white peach. A clear and crisp finish with a hint of orange peel.

Paired well mushroom and brie pizza, butternut squash risotto or sole with butter and lemon.

variety : Chardonnay | 100% Chardonnay

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.83 % vol rs : 2.6 g/l pH : 3.63 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 Tukulú and Oakleaf soils at an altitude of 110m above sea level with a north south row direction. The vines are vertically trellised on hedge systems of varying height according to their 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 24° Balling.

in the cellar : After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented in temperature- controlled stainless-steel tanks at 14° C to 16° C for 20 days. Following the completion of the fermentations, the tanks were topped up and the wines left on their lees for a month in order to gain in complexity before being blended and readied for bottling. The first bottling took place on 11 April 2022. Total production was 13 490 bottles.



Neethlingshof Wine Estate

Stellenbosch

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