

Neethlingshof The Six Flowers White Blend 2022

Pale lemon in colour. Aroma profile of melon, pear, yellow apple, lavender and a hint of toast. Well-textured and broad with flavours of white peach, unripe pear, asparagus with orange marmalade and vanilla. Flavourful and textural drinkability with a slight char on the finish due to partial oak aging.

Excellent served with chicken coconut curry with apricots, crayfish risotto or crispy pork belly. Also pairs well with grilled peach and goat cheese salad, lemon pepper asparagus or some pecorino cheese.

variety : Chardonnay | 30% Chardonnay, 25% Chenin blanc, 22% Sauvignon Blanc, 10% Viognier, 7% Weisser Riesling, 6% Gewürztraminer

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.56 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2022 White Blends Challenge - Gold

ageing : Ready to enjoy now or can be matured for another two to three years if correctly cellared.

As a tribute to her children, Maria Marias, resourceful and feisty young widow, personally created and placed six flowers representing her five children and herself in the Manor House's gables. Still relevant today, these six flowers represent the current generation's restoration of Renosterveld vegetation that was common among the vineyards in the 1800s.

in the vineyard : Planted in 2008, the Chenin blanc vineyard block comprises 3,46 ha. The vines grow in Tukulu and Oakleaf soils, 100 m above sea level on south-westerly and north-easterly facing slopes. Planted in 1999, the Chardonnay vines are established in Tukulu soils, 105 m above sea level on southerly slopes. The south-facing, 3,97ha Sauvignon Blanc vineyard was established in 1997, with vines grafted onto Richter 110 rootstock. This vineyard is situated between 120 m and 180 m above sea level. The Viognier vineyard was planted in 2006 and grows in shale soils. The trellised Gewürztraminer vines, 26 years old at the time of picking and grafted onto Richter 99 rootstocks, are established in deep red Tukulu soils on the southern slopes facing False Bay. The Weisser Riesling grapes came for the estate's Weisser on The Hill vineyard.

in the cellar : This premium white wine blend is made up of six quality cultivars chosen by the winemaker from different vineyards aging between 10 - 30 years. The tanks and barrels for each of the cultivars were carefully selected. Initial fermentation starts in tank at a temperature of 14°C. After fermentation has begun, the Chardonnay, Chenin and Sauvignon Blanc wine was transported to first filled French oak barrels for up to 3 months for further aging. Each cultivar was held separately. Only once the winemaker confirmed the quality and decided on the blend percentage, was the wine blended and bottled.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za



NEETHLINGSHOF
E S T A T E