

Neethlingshof Chenin Blanc 2022

Colour: Brilliant, pale green

Aroma: Fresh floral aroma, with kiwi and melon noticeable

Palate: Fresh and vibrant flavours of white peach, litchi and cooked pineapple.

Excellent with vegetarian dishes, creamy pasta, potato and sour cream, toasted chicken mayo sandwiches, salads and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.41 % vol rs : 1.9 g/l pH : 3.78 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

pack : Bottle **size :** 0 **closure :** Screwcap

ageing :

Ideal for drinking now, it will retain its vibrancy for 5 years

in the vineyard : Planted in 2008 in decomposed granite and Table Mountain sandstone. The vines are vertically trellised on VSP systems. The south-west and north-east facing vineyards are 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 early March at between 23.8 °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 13-14°C. Following the completion of the fermentations, the wines were racked, blended and bottled. The first bottling was on 16 May 2022. A total of 13 771 bottles.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za


NEETHLINGSHOF
E S T A T E