

Neethlingshof Chenin Blanc 2025

Colour: Pale lemon

Aroma: Attractive, fresh bouquet of pear, ripe yellow apple, dried mango and a hint of white rose petal.

Palate: Fresh and vibrant flavours of white peach, pear, apricot and guava with a slight touch of orange zest.

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 : 13.5 % vol rs : 1.7 g/l pH : 3.42 ta : 6.8 g/l

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

pack : Bottle **size** : 750ml **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 mid-February at 22.4 °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 for 18 to 20 days at 14°C. Following the completion of the fermentations, the wines were racked, blended and bottled. The first bottling was on 3 April 2023. A total of 13 500 bottles.



Neethlingshof Wine Estate

Stellenbosch

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