

Neethlingshof Sauvignon Blanc 2026

Pronounced aromas of yellow apple, pear, cape gooseberry, elderflower and blackcurrant leaf. Crisp, light bodied wine with a fresh and zesty acidity with an abundance of fruit flavours such as guava, apple, pear, white peach and a touch of green bell pepper. Long, fruit forward finish.

Poultry, fish, leafy salads, pesto pasta, and charcuterie platters are excellent choices. Herb-roasted chicken, pan-seared fish with lemon caper butter, spinach salad with goat cheese and strawberries, linguine in basil pesto with grilled prawns, and a charcuterie platter with assorted cheeses and cured meats.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Western Cape

analysis : alc : 13.48 % vol rs : 2.4 g/l pH : 3.32 ta : 6.3 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

ageing :

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

in the vineyard : Cloned from French plant material and planted between 1997 and 2009, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The south-west 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 from late January to mid -February at 21.7° Balling.

in the cellar : The grapes were de-stemmed and gently crushed. Following this, the grapes underwent a 4-hour skin contact period in the press to extract flavours. The resulting juice was split into three press fractions, only the free run juice, representing the highest quality extract, was selected. Inoculated with a selected dry yeast, the juice underwent cool fermentation for three to four weeks in temperature-controlled stainless-steel tanks at 14°C. After fermentation, the wines rested on their yeast lees for six weeks to enhance complexity before being blended and prepared for bottling.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

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