

Neethlingshof The Jackal's Dance Single Vineyard Sauvignon Blanc 2026

Pronounced aroma of white pear, guava, ripe yellow apple, cape gooseberry with a hint of elderflower on the nose. Flavours of pear, lemon curd, passion fruit and apricot on the palate. Elegant and perfectly balanced wine with a lively acidity.

Savour on its own or enjoy with creamy mushroom risotto, steamed mussels or squid, grilled aubergines or artichoke salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Western Cape

analysis : alc : 13.38 % vol rs : 2.0 g/l pH : 3.66 ta : 6.5 g/l

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

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

ageing : The ideal time to enjoy this wonderful wine is after a year of being bottled and can be kept for up to 5 years if cellared correctly.

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualling station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). Soon after full ownership of the farm was acquired by Johannes Henoch Neethling towards the end of the 1820s, the name was changed to Neethlingshof. A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 273 ha estate has set aside 116 ha for conservation. It cultivates both red and white varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

about the harvest: Grapes were hand-harvested from late January to early February at 22.5 Balling.

in the cellar : They were crushed and destemmed early in the morning, fed to the press via the mash line (after further cooling), and had skin contact in the press for about 4 to 6 hours. Only the free run fraction is used. Fermented in stainless steel tanks at 15°C for 12 days. Some lees ageing before blending and preparation for bottling.



Neethlingshof Wine Estate

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