

## Neethlingshof Sauvignon Blanc 2002

Michelangelo International Wine Award 2002 - Gold

A well-made and polished wine, displaying such fine balance, prominent varietal flavours and well-rounded fruit that it is a treat for lovers of classic Sauvignon. Pale straw colour with brilliant pale-green hues. The wine is almost luminous in its intensity. A stunning nose that captures all the classic Sauvignon aromas of complex fermentation esters: freshly-mowed grass, green peppers, fig leaf and crushed herbs, with undertones of juicy, ripe peaches and tropical fruit. Pineapple flavours are very prominent, backed by just a hint of greengage fruit. The exuberant nose follows through onto the palate in generous, mouth-filling flavours of nettle and asparagus, showing sleek, almost sweet nuances from ripe grapes. The fruit and lime-flavoured acidity is delicately poised; the finish long and supple.

An elegant, dry wine for many occasions. Drink this summer (and why not this winter?) with grilled, baked or poached fish as well as shellfish. A perfect partner for fresh oysters, mussels, deep-fried calamari and sole meunière. Delightful as a vertical partner to a plate of cold cuts served with pickles, vegetarian pastas and salads, and with deep-fried chicken or enjoy on its own.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Neethlingshof Wine Estate

winemaker : Philip Constandius

wine of origin : Coastal

analysis : alc : 13.7 % vol   rs : 2.1 g/l   pH : 3.41   ta : 6.62 g/l   va : 0.40 g/l   so2 :  
115 mg/l   fso2 : 41 mg/l

pack : Bottle

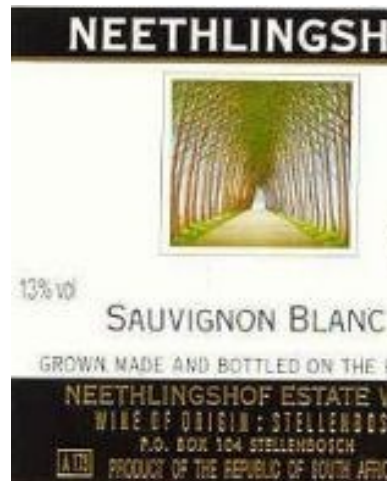
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**ageing :** The Neethlingshof Sauvignon Blanc has a refreshing vibrancy when young, then gains fullness as it ages. The older Sauvignon Blancs are specially appreciated by those who enjoy the liveliness of a sauvignon balanced by rich, juicy and almost sweetish fruit. The wine will remain crisp and fresh - helped along by its racy acidity - when cellared under the right conditions for up to 2 years.

**in the vineyard :** Sauvignon blanc, originally from French vines, cloned in South Africa and known as 'Weerstasie' (SB 316), which are grafted onto the nematode-resistant rootstocks: R99 and R110. The vines are planted in Tukulu soils, on south-west-facing mountain slopes exposed to the cooling breezes from nearby False Bay. The four sauvignon vineyard blocks received light irrigation at veraison.

**about the harvest:** The grapes were harvested by both hand and machine on 12 February 2002, after reaching an average Balling of 22.6°.

**in the cellar :** The grapes were crushed and cool-fermented in temperature-controlled stainless-steel tanks at 13-15°C. After fining with Bentonite, the wine was bottled on 10 May 2002.



### Neethlingshof Wine Estate

Stellenbosch

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