

Neethlingshof Chardonnay 1998

Pale to medium depth; clear and bright straw colour. It has a youthful and fruity with soft, peachy, with limey and oaky undertones. A medium-bodied wine in the style of a white Burgundy. Subtle but exotic flavours of toast, lime, pear and almond that linger on the finish. An attractive all-round wine which can be enjoyed with a wide variety of poultry or fish, vegetables in creamy sauces, and salads dressed with Balsamic vinegar and walnut oil. Serve chilled at around 12Â°C.

variety : Chardonnay | Chardonnay

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 13.22 % vol rs : 2.0 g/l ta : 6.3 g/l

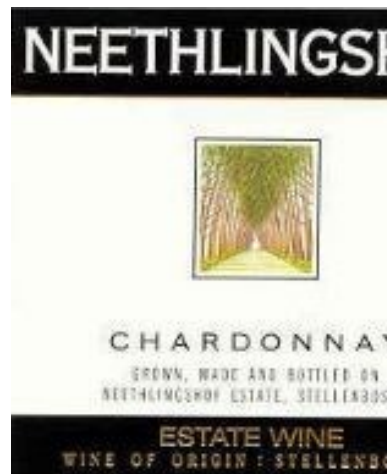
pack : Bottle

ageing : Can be enjoyed now, but has the potential to mature and gain even more complexity when aged.

in the vineyard : Chardonnay, the classic white grape of Burgundy.

about the harvest: Very healthy grapes were picked at optimum ripeness.

in the cellar : 50% was fermented in small French oak and kept on its lees for eight months. The balance was fermented in stainless-steel tanks under temperature-controlled conditions. After final blending, the wine was bottled with minimal fining and filtration.



Neethlingshof Wine Estate

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