

Neethlingshof Chardonnay 2003

Light yellow with green hues. An elegant nose showing citrus fruit, with a slight smokiness from the oak on the nose. Fresh and fruity, with a slight nutty aftertaste. Fresh, round with a nice balance between fruit and wood.

An all-round wine which can be enjoyed with smoked salmon, a variety of poultry or fish, vegetables in light sauces, and salads dressed with Balsamic vinegar and walnut oil. Delightful to drink on its own.

variety : Chardonnay | 100% Chardonnay

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.75 % vol rs : 2.39 g/l pH : 3.49 ta : 6.07 g/l so2 : 125 mg/l
fso2 : 49 mg/l

type : White **wooded**

pack : Bottle

ageing : This wine is absolutely ready to drink.

in the vineyard : The Chardonnay vines which fruit was selected to craft this wine, are grown at an altitude of 220 metres above sea level, in various soil types (including Tukulu) which are under drip irrigation. The vines, planted between 1986 and 1999, are grafted onto nematode-resistant Richter 99 & Richter 110 rootstocks and are trellised onto a five-wire vertical fence-type system. Winter pruning was to two spurs, and these south and west facing vineyards yielded a low 5,8 tonnes per hectare.

about the harvest: The grapes were harvested by hand on 8 February 2002 after reaching an average Balling of 23 degrees.

in the cellar : The clear juice was inoculated with two yeast strains: Vin 13. Fermentation at between 14 and 15 degrees Celsius, in stainless-steel tanks, took 14 days to complete. Fifty percent of the wine was wooded in French oak for 4 months before the careful assemblage was made in October 2003. Bottling took place in October 2003.



Neethlingshof Wine Estate

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