

## Neethlingshof Sauvignon Blanc 2003

International Wine & Spirit Competition (IWSC) 2004 - Bronze

International Wine Challenge 2004 - Seal of Approval

Decanter Awards 2004 - Commendation

Winemaker De Wet Viljoen describes the wine as a being a light in colour with brilliant greenish hues. On the nose a combination of tropical fruit, pineapple, granadilla and guava backed by a hint of green pepper. This is a full-bodied wine, fresh and fruity on the palate with tropical fruit flavours. The wine has a refreshing vibrancy when young, gaining fullness as it ages.

This wine is an ideal companion to poultry and seafood.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Coastal

**analysis :** alc : 13.1 % vol rs : 1.5 g/l pH : 3.39 ta : 6.3 g/l

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

**pack :** Bottle

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**ageing :** It will remain crisp and fresh â€” helped along by its racy acidity â€” when cellared under the correct conditions for up to 2 years.

**in the vineyard :** The vines, originally from French vines, were cloned in South Africa and are grafted onto the nematode-resistant Richter 99 and 110 rootstocks. Planted in Tukulu soils, the vines are south-west facing exposing them to the cool False Bay breezes.

**about the harvest:** The grapes were harvested by hand and machine at the end of February at 22Â° Balling.

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

### Neethlingshof Wine Estate

Stellenbosch

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[www.neethlingshof.co.za](http://www.neethlingshof.co.za)



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