



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### SAUVIGNON BLANC | 2025



#### THE VINEYARDS

Cloned from French plant material and planted between 1997 and 2009, the vines are grafted onto Richter 99 and Richter 110 rootstocks and grow in Tukulu soils. The vines are vertically trellised on hedge systems of varying height according to their individual vigour. The south-west facing vineyards are exposed to the cooling effect of False Bay breezes which protract ripening and make for more concentrated intensity of flavour.

#### THE WINEMAKING

The grapes were harvested by hand and machine from late January to mid-February at 19.8° to 22.5° Balling and underwent crushing and clarification by flotation. Following this, the grape must undergo a 4-hour skin contact period in the press to extract flavors and phenolic compounds. The resulting juice was then split into three press fractions, with only the free run juice—representing the highest quality extract—selected for further processing. Inoculated with selected dry yeasts, the clarified juice underwent cool fermentation for three to four weeks in temperature-controlled stainless-steel tanks at 14° to 16° C. After fermentation, the wines rested on their yeast lees for six weeks to enhance complexity before being blended and prepared for bottling.

#### WINEMAKER'S COMMENTS

**Colour:** Pale lemon

**Aroma:** Pronounced aromas of yellow apple, pear, cape gooseberry, elderflower and blackcurrant leaf.

**Palate:** Crisp, light bodied wine with a fresh and zesty acidity with an abundance of fruit flavours such as guava, apple, pear, white peach and a touch of green bell pepper. Long, fruit forward finish.

**Maturation potential:** Ideal for drinking now, it will retain its vibrancy for at least 5 years.

#### FOOD PAIRING

Poultry, fish, leafy salads, pesto pasta, and charcuterie platters are excellent choices. Herb-roasted chicken, pan-seared halibut with lemon caper butter, spinach salad with goat cheese and strawberries, linguine in basil pesto with grilled shrimp, and a charcuterie platter with assorted cheeses and cured meats.

#### CHEMICAL ANALYSIS

Alcohol:	13.48% by volume
Residual sugar:	2.4g/l
Total extract:	21.8 g/l
Total acidity:	6.3 g/l
pH:	3.32
Total Sulphur:	124 mg/l