



NEETHLINGSHOF

**Winemaker:** De Wet Viljoen  
**Viticulturist:** Hannes van Zyl  
**Appellation:** Stellenbosch  
**Website:** [www.neethlingshof.co.za](http://www.neethlingshof.co.za)  
**Tel:** +27 (0)21 883 8988  
**Fax:** +27 (0)21 883 8941

## CABERNET SAUVIGNON | 2015

### Background

The Neethlingshof estate in Stellenbosch takes its name from its 19th century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the Cape Parliament.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 378 ha winery has set aside 127 ha for conservation. It cultivates both red and white varieties, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

### The vineyards

Planted between 1987 and 1991, the west-facing vineyards grow in decomposed granite and Table Mountain sandstone soils, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 99 and 110 and trellised on a five-wire vertical fence system.

### The winemaking

The grapes were harvested by hand at 25° Balling during March. After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 16 months in 90% French oak and 10% American oak barrels with 45% being new and 55% second- and third-fill.

### Winemaker's comments

**Colour:** Deep red.  
**Aroma:** Prominent cherry and blackberry aromas with oak spice in the background.  
**Palate:** A full-bodied wine with a good tannin structure and abundant flavours of blackberries, cherries and vanilla oak spice.

### Food pairing

Enjoy on its own or with herb-crusted lamb roasts, game fish, mild cheeses, stuffed poultry and barbecues.

### Chemical analysis

**Alcohol:** 13.98 % by volume  
**Residual sugar:** 2.0 g/l  
**Total acidity:** 5.4 g/l  
**pH:** 3.58  
**Total Extraction:** 31.7 g/l

