



NEETHLINGSHOF

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CABERNET SAUVIGNON MERLOT | 2016

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.

This wine is made from a blend of Cabernet Sauvignon (59%) and Merlot (41%)

The vineyards

Both grape varieties grow in Tukulu soils on south-western and south-eastern slopes, with the Cabernet Sauvignon at 120 m to 150 m above sea level, and the Merlot at 290 m above sea level.

The Cabernet Sauvignon vines were planted between 1991 and 1993, and the Merlot vines in 1985. Both are trellised onto a five-wire vertical fence-type system. The Cabernet Sauvignon vines, which yielded 5 tons per hectare, were irrigated, while the Merlot vines, with its low yield of 4 tons per hectare, grow under dryland conditions.

The winemaking

Both grape varieties were harvested by hand and machine. The Cabernet sauvignon (59%) was picked at 23.9° Balling, and the Merlot (41%) at 24° Balling. The two varieties were fermented separately in rotation tanks at 25° to 28°C. After malolactic fermentation was completed, both varieties were aged in second-fill French oak for a period of eight months.

Winemaker's comments

Colour: Dark ruby
Aroma: Ample plum, cherry and blackcurrant on the nose.
Palate: Rich and full with ripe fruit flavours supported by soft tannins.
Maturation potential: The wine is ready to drink now, but will gain complexity and character with cellaring for a further three to four years.

Food pairing

A delicious all-rounder that will partner both red and white meat dishes, as well as pasta and mild cheeses.

Chemical analysis

Alcohol: 14.44 % by volume
Residual sugar: 3.4 g/l
Total acidity: 5.3 g/l
pH: 3.59
Extract: 35.5 g/l

