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NEETHLINGSHOF

SHORT STORY COLLECTION

THE CARACAL RED BLEND 2016

THE TALE OF A SLEEK FELINE HUNTER

Almost never seen - the Caracal's enigmatic presence is always felt. This beautiful cat known as the Rooikat (Red Cat), has 'moved' back to the Neethlingshof estate. In an attempt to restore Neethlingshof's natural biosphere, islands of Renosterveld have been re-established amongst the vines to offer these fine creatures place of shelter. Just another magical step towards creating a perfectly balanced ecosystem on the estate.



THE WINEMAKING

The grapes were harvested by hand and machine at 24,5°C during the beginning of March. After destalking and crushing, the mash was fermented using a selected pure yeast culture in rotation tanks at 25 to 29°C. Fermentation took seven days to complete.

After malolactic fermentation the wine was left on the lees and next matured in 300 litre barrels consisting of a combination of new French oak and second- and third-fill oak barrels for a period of 12 months. Cabernet Sauvignon 57% Merlot 19% Malbec 15% Cabernet Franc 9%

WINEMAKER'S COMMENTS

COLOUR: Dark ruby

BOUQUET: Strawberry with undertones of vanilla and caramel.

TASTE: Full-bodied and velvety smooth with ripe, soft tannins.

MATURATION POTENTIAL:

The wine is ready to drink now, but will mature for a further five years.

FOOD PAIRING

Excellent enjoyed on its own or served with braised lamb, Boeuf bourguignon or roasted quail

CHEMICAL ANALYSIS

ALCOHOL: 14.15 % by volume

RESIDUAL SUGAR: 3.0 g/l

TOTAL ACIDITY: 5.8 g/l

PH: 3.56

TOTAL EXTRACT: 34.3 g/l

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