



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### CABERNET SAUVIGNON | 2016



#### THE VINEYARDS

The west-facing vineyards grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 110 and trellised on a six-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. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels. The first bottling took place on 6 November 2017. Total production was 27699 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Deep red

**Aroma:** A bouquet of ripe dark cherry and blackberry followed by a subtle oak spice.

**Palate:** Rich, full, dry red wine with a good tannin structure. Abundant flavours of blackberries, cherries and plums complemented by vanilla and spice with a beautiful, slightly chalky finish.

**Maturation potential:** The wine is ready to drink now but will mature for a further 5 to 10 years.

#### FOOD PAIRING

Enjoy on its own or with roast lamb or beef, game fish, spicy quinoa salad, stuffed aubergine or roasted vegetables.

#### CHEMICAL ANALYSIS

Alcohol:	14.25% by volume
Residual sugar:	3.3 g/l
Total acidity:	5.3 g/l
pH:	3.55
Total extract:	34.0 g/l
Total Sulphur:	51 ppm

\*Strict VEGAN guidelines were adhered to during the entire farming and winemaking process