



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

CABERNET SAUVIGNON MERLOT | 2016



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 in 2008, and the Merlot vines in 2000. 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 cultivars 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 cultivars were fermented separately in rotation tanks at 25° to 28°C. After malolactic fermentation was completed, both cultivars were aged in second-fill French oak for a period of eight months. The first bottling took place on 9 November 2017. Total production was 25527 bottles.

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 extract: 35.5 g/l

Total acidity: 5.3 g/l

pH: 3.59

Total Sulphur: 87 ppm

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