



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

MALBEC | 2018



THE VINEYARDS

The Malbec vineyard, established in Tukulu and Oakleaf soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and are trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

THE WINEMAKING

Harvest took place during March and the grapes came in at 26.5° Balling. After crushing, the juice remained on the skins for 24 hours. Fermentation started in rotation tanks between 27°C to 29°C and was completed in small oak barrels. After malolactic fermentation, the wine was further matured for 10 months in mainly French oak barrels. The first bottling took place on 1 July 2019. Total production was 35000 bottles.

WINEMAKER'S COMMENTS

Colour: Dark ruby

Aroma: Violet fragrances interwoven with ripe plum, dark chocolate and vanilla.

Palate: Rich and full with plum and berry flavours with a savoury touch supported by soft tannins.

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

FOOD PAIRING

A delicious all-rounder that will partner well with red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington. Also pairs well with vegetarian moussaka or spicy vegetable curry or even soft, pungent cheeses like blue cheese or gorgonzola.

CHEMICAL ANALYSIS

Alcohol:	14 % by volume
Residual sugar:	2.0 g/l
Total acidity:	5.4 g/l
pH:	3.51
Total extract:	30.1 g/l
Total Sulphur:	94 ppm

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