



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

MERLOT | 2017



THE VINEYARDS

Planted between 1985 and 2008, the vines are grafted onto Richter 99 and Richter 110 rootstocks. Soils are decomposed granite and sandstone. The vines are vertically trellised on a five-wire system. The vineyards are mostly planted on south-east facing slopes around 220m above sea level. The cooling effect of the False Bay breezes are beneficial to the slow ripening of the Merlot.

THE WINEMAKING

The grapes were harvested by hand during the first week of March at between 24° and 25° Balling. After destalking and crushing, the juice was inoculated with selected pure yeasts. Fermentation took place in rotation tanks at 25°C to 28°C and took seven days to complete. After malolactic fermentations, the wine was left on the lees before transferring to 300-liter French barrels to mature for 10 months. The first bottling took place on 22 November 2018. Total production was 20486 bottles.

WINEMAKER'S COMMENTS

Colour: Intense bright ruby

Aroma: Fresh strawberries and plums with notes of violet and vanilla.

Palate: Elegant red fruit carrying through on the palate with hints of coffee and nougat. A slight refreshing mint influence. Medium-bodied with soft tannins providing just enough structure

Maturation potential: Ideal for drinking now but will develop with proper cellaring to provide pleasure for many more years

FOOD PAIRING

Enjoy on its own or a wide variety of lighter meals such as pasta and winter salads or lightly spiced dark meat, fish or robust vegetarian dishes.

CHEMICAL ANALYSIS

Alcohol:	14.34% by volume
Residual sugar:	3.0g/l
Total extract:	34.9g/l
Total acidity:	6.1g/l
pH:	3.42
Total Sulphur:	50ppm

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