



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

ROSE | 2019



THE VINEYARDS

The Malbec vineyard, established in decomposed granite and sandstone soils in 2003, are located on a westerly slope between 120m and 150m above sea level. The Pinotage grapes were sourced from a 21-year old south-east facing vineyard, 125m above sea level. They receive supplementary irrigation through a drip system only when necessary.

THE WINEMAKING

The grapes were picked by hand in early March at an average of 23° Balling, crushed and destalked. The juice was immediately separated from the skins to prevent too much colour extraction. After clarification of the juice by flotation, fermentation took place in stainless-steel tanks at temperatures of around 14°C. After fermentation, the wine was allowed a short time on the lees before being prepared for bottling. Only a light fining was needed to ensure stability of the wine before final filtration. The first bottling took place on 6 March 2019. Total production was 3100 bottles.

WINEMAKER'S COMMENTS

Colour: Beautiful, soft pomegranate hue.

Aroma: Refreshing aromas of ruby grapefruit with hints of strawberries and fynbos with a wonderful crisp finish.

Palate: An unassuming, medium-bodied wine, packed with pomegranate and ruby grapefruit flavours with a crisp and bright aftertaste.

Maturation potential: This wine is ready to drink now but will develop further over the next two year.

FOOD PAIRING

Excellent enjoyed on its own, as a base for cocktails or served with salmon or prawn pasta and carpaccio, sushi, smoked cold meats as well as salads. Also a great match with fruit based desserts or strawberries drizzled with balsamic vinegar.

CHEMICAL ANALYSIS

Alcohol:	13.72% by volume
Residual sugar:	1.9 g/l
Total extract:	21.5 g/l
Total acidity:	6.1 g/l
pH:	3.37
Total Sulphur:	90 ppm

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