



# NEETHLINGSHOF

ESTATE WINE

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## ESTATE RANGE

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### SHIRAZ | 2016



#### THE VINEYARDS

The Shiraz vines, from which the grapes for this wine were harvested, grow on the sea-facing slopes of the Estate where the cool air from False Bay cools the vineyards during the summer days. Soils are decomposed granite and Table Mountain sandstone.

#### THE WINEMAKING

Healthy grape bunches were picked late February at optimum ripeness of 25° to 26° Balling. The fruit was crushed and fermented on the skins in rotation tanks for seven days at an average temperature of 28°C, using a selected, pure yeast culture. After completion of malolactic fermentation, the wine was matured in a combination of 85% French and 15% American oak barrels for a period of 10 months. The first bottling took place on 12 August 2017. Total production was 19726 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Deep ruby, almost inky, colour

**Aroma:** Abundant aromas of berries and spice with hints of pepper and herbs

**Palate:** Rich, soft and succulent wine packed with ripe, dark berry flavours. Elegant tannins make for an accessible and enjoyable wine that lingers on the palate with a spicy note in the aftertaste.

**Maturation potential:** This wine is ready to drink now but can be kept for 5 to 10 years.

#### FOOD PAIRING

Excellent enjoyed on its own or served with red meat such as game, veal and biltong (air-dried South African meat). Also superb with Mediterranean salads and soft cheeses.

#### CHEMICAL ANALYSIS

Alcohol:	14.19% by volume
Residual sugar:	3.5 g/l
Total acidity:	5.1 g/l
pH:	3.58
Total extract:	33.6 g/l
Total Sulphur:	88 ppm

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