



# NEETHLINGSHOF

ESTATE WINE

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## SHORT STORY COLLECTION

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# THE OWL POST

*Neethlingshof's focus on biodiversity, production integrity and a reduction in pesticide usage extends to the estate's integrated pest management system. The estate harnesses a natural approach by strategically erecting owl posts throughout the vineyards, which attract these nocturnal birds to their vineyards and naturally restore balance to the estate.*

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### PINOTAGE | 2017

#### THE WINEMAKING

The grapes were harvested in mid-February, at 26.5° Balling, yielding around 8 tons/ha. After destalking and crushing, yeast was added to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian and 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels. The wine was matured in the oak barrels for a period of 15 months.

#### WINEMAKER'S COMMENTS

**Colour:** Dark red

**Bouquet:** Ripe fruit aromas with a background of vanilla oak.

**Taste:** A rich and velvety palate with ripe fruit and vanilla flavours.

#### MATURATION POTENTIAL

Ready to enjoy now or can be matured for another decade.

#### FOOD PAIRING

Excellent served with red meat dishes and game, especially hearty stews and casseroles.

#### CHEMICAL ANALYSIS

Alcohol: 14.33 % by volume

Residual Sugar: 3.1 g/l

Total Acidity: 6.3 g/l

Volatile Acidity: 0.78 g/l

pH: 3.68