

ESTD **N** 1692

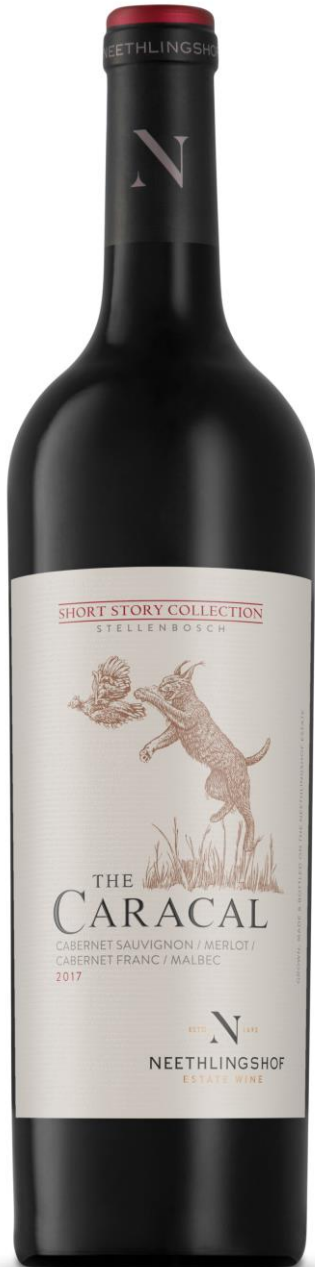
NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

THE CARACAL

Almost never seen - the Caracal's enigmatic presence is always felt. This beautiful cat known as the Rooikat (Red Cat), has 'moved' back to the Neethlingshof estate. In an attempt to restore Neethlingshof's natural biosphere, islands of Renosterveld have been re-established amongst the vines to offer these fine creatures place of shelter. Just another magical step towards creating a perfectly balanced ecosystem on the estate.



CABERNET SAUVIGNON (50%) | MERLOT (34%)
CABERNET FRANC (10%) | MALBEC (6%) | 2017

THE WINEMAKING

The grapes were harvested by hand at 23°C - 24,5°C during March. After destalking and crushing, the mash was fermented using a selected pure yeast culture in rotation tanks at 25° to 29°C. Fermentation took seven to nine days to complete. After malolactic fermentation the wines were left on the lees and next matured in 300-liter barrels consisting of a combination of new French oak and second- and third-fill French oak barrels for a period of 12 months. The components were matured separately before careful construction of the final blend. The first bottling took place on 2 November 2018. Total production was 39442 bottles.

WINEMAKER'S COMMENTS

Colour: Dark, intense ruby

Bouquet: Prominent aromas of blueberries, blackcurrant and cherry supported by oak and cedar which carry through to the palate.

Taste: An elegant, succulent, robust dry red wine which explodes on the palate with flavours of plum, blackcurrant and cherry. Well-structured and long-lasting finish with firm but supple tannins.

Maturation Potential: Ready to enjoy now or can be matured for another decade. Will open up even more with careful cellaring.

FOOD PAIRING

Excellent enjoyed with meat dishes such as Beef Brisket or Kudu Carpaccio. Great match with cheese, such as Swiss cheese or white cheddar, or vegetables dishes like Green Bean Casserole or Ratatouille Tart.

CHEMICAL ANALYSIS

| | |
|-----------------|------------------|
| Alcohol: | 14.14% by volume |
| Residual sugar: | 3.7 g/l |
| Total acidity: | 5.7 g/l |
| Total extract: | 35.1 g/l |
| pH: | 3.52 |
| Total Sulphur: | 58 ppm |

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