



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### CABERNET SAUVIGNON | 2017



#### THE VINEYARDS

The west-facing vineyards grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 110 and trellised on a six-wire vertical fence system.

#### THE WINEMAKING

The grapes were harvested by hand at 25° Balling during March. After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 16 months in predominately French oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels.

#### WINEMAKER'S COMMENTS

**Colour:** Deep red

**Aroma:** An abundance of ripe fruit underlined by hints of tobacco, almonds and tea leaf aromas.

**Palate:** A full-bodied wine with well-integrated flavours of sweet tobacco and cherry with spicy characteristics coming through on the palate. Well-structured with a fresh finish.

**Maturation potential:** The wine is ready to drink now but will mature for a further 5 to 10 years.

#### FOOD PAIRING

Enjoy on its own or with roast lamb or beef, game fish, spicy quinoa salad, stuffed aubergine or roasted vegetables.

#### CHEMICAL ANALYSIS

Alcohol:	14.26 % by volume
Residual sugar:	3.23 g/l
Volatile acidity:	0.59 g/l
pH:	3.62
Total Sulphur:	46 mg/L

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