



# NEETHLINGSHOF

E S T A T E

## SHORT STORY COLLECTION THE CARACAL 2011

*Winemaker:* De Wet Viljoen  
*Appellation:* Stellenbosch  
*Website:* www.neethlingshof.co.za  
*Tel:* +27 (0)21 883 8988  
*Fax:* +27 (0)21 883 8941

### **Background**

The Neethlingshof estate in Stellenbosch, owned equally by Distell and LUSAN, takes its name from its 19<sup>th</sup> century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the old Cape Parliament.

Neethlingshof's reserve tier, formerly Lord Neethling, has been renamed The Short Story Collection. Drawing attention to the winery's rich and varied narratives, the three-limited edition wines in the collection each focus on a specific aspect of the estate's philosophy or history. They are made exclusively from hand-picked grapes.

This wine is made from a blend of Cabernet Sauvignon (46%), Merlot (20%), Malbec (20%) and Cabernet Franc (14%).

This red blend was previously labeled Laurentius. It is now named The Caracal, to celebrate the return of the *rooikat* (African lynx) to Neethlingshof since the start of its programme two years ago to conserve and rehabilitate areas of indigenous habitat, particularly the unique ecosystems surrounding the estate's granite hills. *Rooikatte* are now also breeding on Neethlingshof.

### **The vineyards**

The Cabernet Sauvignon vineyard was planted in 1987 on north-west facing slopes, situated 120 m above sea level. The Merlot was planted in 1998 on a north-westerly slope, 210 m above sea level, while the Cabernet Franc vineyard, established in 1987, grows in deep red soils, 125 m above sea level.

These vineyards are grafted onto R99, 110 and 101-4 rootstocks and trellised, using a five-wire vertical fence.

The yield from all the vineyards was restricted to an average of 5 tons per hectare to further enhance the quality of the fruit used to produce this wine.

### **The winemaking**

The grapes were harvested by hand at 24° to 25° Balling, with each varietal individually vinified. After destalking and crushing, in each instance, the mash was fermented in temperature-controlled stainless steel tanks after adding a selected, pure yeast culture. Fermentation took place at 28°C and lasted seven days.

After malolactic fermentation the wine was matured in a combination of 300 litre new, second-fill French oak and about 10% American oak barrels, for a period of 16 months, before fining and bottling.

### **Winemaker's comments**

*Colour:* Dark, intense red

*Bouquet:* Plum, blackcurrant and cherry aromas supported by oak, cedar and vanilla notes.

*Taste:* A full-bodied, muscular and smooth wine with prune and blackcurrant flavours and firm but supple tannins.

*Maturation potential:* Ready to enjoy now or can be matured for another decade.

### **Food pairing**

Excellent served with steak, oxtail, beef stroganoff, roasts, casseroles, stews, game, charcuterie and mature cheeses.

### **Chemical analysis**

*Alcohol:* 14,41% by volume  
*Residual sugar:* 3,20 g/l  
*Total acid:* 5,30 g/l  
*pH:* 3,64  
*Total extract:* 33,60 g/l





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This wine is made from a blend of Cabernet Sauvignon (48%) Malbec (31%), Merlot (13%) and Cabernet franc (8%).

This Cabernet Sauvignon-dominated blend, that includes Merlot and Petit Verdot, was previously labeled Laurentius. It is now named The Caracal, to celebrate the return of the *rooikat* (African lynx) to Neethlingshof since the start of its programme two years ago to conserve and rehabilitate areas of indigenous habitat, particularly the unique ecosystems surrounding the estate's granite hills. *Rooikatte* are now also breeding on Neethlingshof.

### The vineyards

The Cabernet Sauvignon vineyard was planted in 1987 on north-west facing slopes, situated 120 m above sea level. The Merlot was planted in 1998 on a north-westerly slope, 210 m above sea level, while the Cabernet Franc vineyard, established in 1987, grows in deep red soils, 125 m above sea level.

These vineyards are grafted onto R99, 110 and 101-4 rootstocks and trellised, using a five-wire vertical fence.

The yield from all the vineyards was restricted to an average of 5 tons per hectare to further enhance the quality of the fruit used to produce this wine.

### The winemaking

The grapes were harvested by hand at 24° to 25° Balling, with each varietal individually vinified. After destalking and crushing, in each instance, the mash was fermented in temperature-controlled stainless steel tanks after adding a selected, pure yeast culture. Fermentation took place at 28°C and lasted seven days.

After malolactic fermentation the wine was matured in a combination of 300 litre new, second-fill French oak and about 10% American oak barrels, for a period of 16 months, before fining and bottling.

### Winemaker's comments

*Colour:* Dark, intense red

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*Taste:* A full-bodied, muscular and smooth wine with prune and blackcurrant flavours and firm but supple tannins.

*Maturation potential:* Ready to enjoy now or can be matured for another decade.

### Food pairing

Excellent served with steak, oxtail, beef stroganoff, roasts, casseroles, stews, game, charcuterie and mature cheeses.

### Chemical analysis

*Alcohol:* 13.34% by volume  
*Residual sugar:* 2.6 g/l  
*Total acid:* 5.66 g/l  
*pH:* 3.47  
*Total extract:* 33.9 g/l





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## SHORT STORY COLLECTION THE CARACAL 2013

<i>Winemaker:</i>	De Wet Viljoen
<i>Viticulturist:</i>	Hannes van Zyl
<i>Appellation:</i>	Stellenbosch
<i>Website:</i>	www.neethlingshof.co.za
<i>Tel:</i>	+27 (0)21 883 8988
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This wine is made from a blend of Cabernet Sauvignon (68%), Merlot (20%) and Cabernet franc (12%).

This Cabernet Sauvignon-dominated blend, that includes Merlot and Petit Verdot, was previously labeled Laurentius. It is now named The Caracal, to celebrate the return of the *rooiakat* (African lynx) to Neethlingshof since the start of its programme two years ago to conserve and rehabilitate areas of indigenous habitat, particularly the unique ecosystems surrounding the estate's granite hills. *Rooikatte* are now also breeding on Neethlingshof.

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*Maturation potential:* Ready to enjoy now or can be matured for another decade.

### **Food pairing**

Excellent served with steak, oxtail, beef stroganoff, roasts, casseroles, stews, game, charcuterie and mature cheeses.

### **Chemical analysis**

*Alcohol:* 14.22% by volume

*Residual sugar:* 1.7 g/l

*Total acid:* 5.4 g/l

*pH:* 3.68

*Total extract:* 31.3 g/l

