



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### MERLOT | 2018



#### THE VINEYARDS

Planted between 1985 and 2008, the vines are grafted onto Richter 99 and Richter 110 rootstocks. Soils are decomposed granite and sandstone. The vines are vertically trellised on a five-wire system. The vineyards are mostly planted on south-east facing slopes around 220m above sea level. The cooling effect of the False Bay breezes are beneficial to the slow ripening of the Merlot.

#### THE WINEMAKING

The grapes were harvested by hand during the first week of March at between 24° and 25° Balling. After destalking and crushing, the juice was inoculated with selected pure yeasts. Fermentation took place in rotation tanks at 25°C to 28°C. After malolactic fermentations, the wine was transferred to 300-liter French barrels to mature for 10 months. Total production was 23500 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Deep ruby

**Aroma:** Herbaceous characteristics with aromas of lavender and rosemary intertwined with a scent of crushed walnuts, coffee and white pepper

**Palate:** Velvety smooth mouthfeel with an elegant touch of sweet oak and wild red berries, carried by features of baked almonds. Well structured and good length.

**Maturation potential:** Ideal for drinking now but will gain character and complexity with the correct cellaring.

#### FOOD PAIRING

Enjoy on its own or a wide variety of lighter meals such as pasta and winter salads or lightly spiced dark meat, fish or robust vegetarian dishes.

#### CHEMICAL ANALYSIS

Alcohol:	14.26% by volume
Residual sugar:	2.3g/l
Total extract:	33.4g/l
Total acidity:	6.0g/l
pH:	3.47
Total Sulphur:	82mg/l

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