



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SHIRAZ | 2017



THE VINEYARDS

The Shiraz vines, from which the grapes for this wine were harvested, grow on the ocean-facing slopes of the Estate where the cool air from False Bay cools the vineyards during the summer days. Soils are decomposed granite and Table Mountain sandstone.

THE WINEMAKING

Healthy grape bunches were picked late February at optimum ripeness of 25° to 26° Balling. The fruit was crushed and fermented on the skins in rotation tanks for seven days at an average temperature of 28°C, using a selected, pure yeast culture. After completion of malolactic fermentation, the wine was matured in a combination of 85% French and 15% American oak barrels for a period of 10 months.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Abundant aromas of berries and spice with hints of pepper and herbs

Palate: Rich, well-structured and succulent wine packed with ripe, dark berry flavours. Elegant tannins from the berry and oak make for an accessible and enjoyable wine that lingers on the palate with a spicy note in the aftertaste.

Maturation potential: This wine is ready to drink now but can be kept for 5 to 10 years.

FOOD PAIRING

Excellent enjoyed on its own or served with red meat such as game, veal and biltong (air-dried South African meat). Also superb with Mediterranean salads and soft cheeses.

CHEMICAL ANALYSIS

Alcohol: 14.10% by volume

Residual sugar: 4.2 g/l

Total acidity: 5.4 g/l

pH: 3.65

Total extract: 35.8 g/l

Total Sulphur: 127 mg/l

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