



NEETHLINGSHOF

ESTATE WINE

SHORT STORY COLLECTION

THE OWL POST

Neethlingshof's focus on biodiversity, production integrity and a reduction in pesticide usage extends to the estate's integrated pest management system. The estate harnesses a natural approach by strategically erecting owl posts throughout the vineyards, which attract these nocturnal birds to their vineyards and naturally restore balance to the estate.



PINOTAGE | 2018

THE VINEYARDS

Dryland vines established in deep red Tukulu soils, rich in organic material that amply feeds the roots. Planted in 1997 on west-facing slopes, 120m above sea level. The vines are grafted onto nematode and phylloxera-resistant rootstock, Richter 110 and are trellised on a five-wire system.

THE WINEMAKING

The grapes were harvested in mid-February, at 26.5° Balling, yielding around 8 tons/ha. After destalking and crushing, yeast was added and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian; 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels. The wine was matured in the oak barrels for a period of 12 months. The first bottling took place on 3 July 2019. Total production was 47000 bottles.

WINEMAKER'S COMMENTS

Colour: Beautiful deep, red-purple.

Aroma: An intricate fusion of aromas of sweet spice, cinnamon, cloves, dry coriander and dark fruit.

Palate: Intense and complex flavours of raspberries, plums and cherries with mocha undertones ending with an exquisite lingering finish.

Maturation Potential: Ready to enjoy now, but will mature well over the next 10 years.

FOOD PAIRING

Excellent served with venison, oxtail or osso buco, or malay curry. Hard cheese like cheddar or Gruyère make a good match or vegetarian dishes like aubergines or baked artichoke, grilled portabello mushrooms and dark leafy greens. And for dessert, a dark chocolate truffle cake.

CHEMICAL ANALYSIS

Alcohol:	14.18 % by volume
Residual sugar:	2.7 g/l
Total acidity:	5.3 g/l
pH:	3.66
Total extract:	32.1 g/l
Total Sulphur:	87 mg/l

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