



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### MERLOT | 2019



#### THE VINEYARDS

Planted in early 2000s, the vines are grafted onto Rugeri 140 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 late February at between 23° and 24° 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. Bottling took place on the 21 January 2021. Total production was 16 378 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Deep ruby

**Aroma:** Herbaceous characteristics with aromas of black cherry and prune intertwined with a scent of nutmeg and white pepper.

**Palate:** Medium bodied wine with a touch of black plum and stewed fruit coupled with features of toasted coconut and charred wood. Well structured with 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, winter salads, lightly spiced dark meat or robust vegetarian dishes.

#### CHEMICAL ANALYSIS

Alcohol:	13.82% by volume
Residual sugar:	3.5 g/l
Total extract:	33.2 g/l
Total acidity:	5.4 g/l
pH:	3.58
Total Sulphur:	97 mg/l

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