



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

MALBEC | 2020



THE VINEYARDS

The Malbec vineyard, established in Tukulu and Oakleaf soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and are trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

THE WINEMAKING

Harvest took place late February to early March and the grapes came in at a Baling of 24° -26°. After crushing, the juice remained on the skins for 24 hours. Fermentation started in rotation tanks between 27°C to 29°C and was completed in small oak barrels. After malolactic fermentation, the wine was further matured for 10 months in mainly French oak barrels.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: An enticing bouquet with aromas of black plum, mulberry, a hint of white pepper and butterscotch.

Palate: Medium to full bodied wine with a flavour profile of black cherry, stewed fruits and cedar rounded off with silky tannins.

Maturation potential: The wine is ready to drink now but will mature for a further 5 years.

FOOD PAIRING

A delicious all-rounder that will partner well with red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington. Also pairs well with vegetarian moussaka or spicy vegetable curry or even soft, pungent cheeses like blue cheese or gorgonzola.

CHEMICAL ANALYSIS

Alcohol:	13.96 % by volume
Residual sugar:	4.4 g/l
Total acidity:	5.1 g/l
pH:	3.61
Total extract:	36.4 g/l
Total Sulphur:	32 ppm

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