



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### CABERNET SAUVIGNON | 2018



#### THE VINEYARDS

The west-facing vineyards were planted in 2011 and grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 110 and trellised on a six-wire vertical fence system.

#### THE WINEMAKING

The grapes were harvested by hand at 25° Balling during March. After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 16 months in predominately French oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels.

#### WINEMAKER'S COMMENTS

**Colour:** Deep ruby

**Aroma:** Intense and complex bouquet with aromas of blueberry, ripe plum, blackcurrant leaves with scents of tobacco and pine needles.

**Palate:** Intense flavours of mulberry, blackberry and prune, complimented by vanilla and subtle spices offered by oak. Well structured with dry, rich tannins.

**Maturation potential:** The wine is ready to drink now but will mature for a further 5 to 10 years.

#### FOOD PAIRING

Enjoy on its own or with roast lamb or beef, game fish, spicy quinoa salad, stuffed aubergine or roasted vegetables.

#### CHEMICAL ANALYSIS

Alcohol:	14.47 % by volume
Residual sugar:	2.7 g/l
Volatile acidity:	0.56 g/l
pH:	3.76
Total Sulphur:	87 mg/L

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