



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 | 2017

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 to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian and 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 15 months.

WINEMAKER'S COMMENTS

Colour: Dark red.

Aroma: Ripe fruit aromas with a background of vanilla oak.

Palate: A rich and velvety palate with ripe fruit and vanilla flavours.

Maturation potential: Ready to enjoy now or can be matured for another decade.

FOOD PAIRING

Excellent served with red meat dishes and game, especially hearty stews and casseroles.

CHEMICAL ANALYSIS

Alcohol:	14.33 % by volume
Residual Sugar:	3.1 g/l
Total Acidity:	6.3 g/l
Volatile Acidity:	0.78 g/l
pH:	3.68