



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SHIRAZ | 2020



THE VINEYARDS

The Shiraz vines, from which the grapes for this wine were harvested, were planted in 2001 and grow on the ocean-facing slopes of the Estate where the cool air from False Bay cools the vineyards during the summer days. Soils are decomposed granite and Table Mountain sandstone.

THE WINEMAKING

Healthy grape bunches were picked mid to late March at optimum ripeness of 24° to 26° Balling. The fruit was crushed and fermented on the skins in rotation tanks for seven days at an average temperature of 28°C, using a selected, pure yeast culture. After completion of malolactic fermentation, the wine was matured in a combination of 85% French and 15% American oak barrels for a period of 10 months.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Fresh aroma of candied red cherry, liquorice with hints of fynbos, lavender and white pepper.

Palate: Fruit forward, medium to full bodied wine with flavours of black current, prune and cloves, ending with a savoury finish.

Maturation potential: The wine is ready to drink now but will benefit from further aging.

FOOD PAIRING

Excellent enjoyed on its own or served with red meat such as game, veal and biltong. Also superb with Mediterranean salads and soft cheeses.

CHEMICAL ANALYSIS

Alcohol:	14.48% by volume
Residual sugar:	4.2 g/l
Total acidity:	5.7 g/l
pH:	3.43
Total extract:	34.1 g/l
Total Sulphur:	74 mg/l

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