



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

MERLOT | 2021



THE VINEYARDS

Planted in early 2000s, the vines are grafted onto Richter 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 late March at an average balling of 24° Balling. After destalking and crushing, the juice was inoculated with selected pure yeasts. Fermentation was about 15 days and took place in rotation tanks at 24°C to 28°C. After malolactic fermentations, the wine was transferred to 300-liter French barrels to mature for 18 months. Bottling took place on the 9 March 2023. Total production was 13 400 bottles.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Fresh nose with aromas of black cherry, ripe black plum, tomatoes leaf with coco and hints of smoke.

Palate: Medium to full bodied wine with black plum and mulberry, toasted coconut and charred wood on the palate. Well-structured with good length.

Maturation potential: Ideal for drinking now but will gain character and complexity with the correct cellaring.

FOOD PAIRING

Enjoy with wide variety of meals such as grilled chicken or shrimp pasta with a light tomato sauce, kale salad with roasted sweet potatoes and cranberries, or simply chocolate mousse.

CHEMICAL ANALYSIS

Alcohol:	14.35 % by volume
Residual sugar:	3.2 g/l
Total extract:	31.7 g/l
Total acidity:	5.7 g/l
pH:	3.60
Total Sulphur:	94 mg/l

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