



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 | 2021

THE VINEYARDS

Dryland vines established in deep red Tukulu soils, rich in organic material that amply feeds the roots. Planted in 1997 on west-facing slopes, 120m above sea level. The vines are grafted onto nematode and phylloxera-resistant rootstock, Richter 110 and are trellised on a five-wire system.

THE WINEMAKING

The grapes were harvested in mid February, at 26.5° Balling, yielding around 10 tons/ha. After destalking and crushing, yeast was added and fermentation on the grape skins commenced in stainless steel roto tanks. While the juice was still fermenting, a portion was transferred to 300-litre oak barrels (25% Hungarian; 30% French; 40% American) where it completed fermentation. The wine then underwent malolactic fermentation. After some lees contact the wine was racked and returned into barrel for further aging. Total maturation time was for a period of 20 months. The first bottling was 19 January 2023. Total production was 15 850 bottles.

WINEMAKER'S COMMENTS

Colour: Deep Ruby

Aroma: Aromas of black plum, raspberries, mulberry, dark chocolate with subtle white pepper and smoke.

Palate: Deep and enticing flavours of black plum, cherries with undertones of mocha and toasted coconut. Long, structured, earthy finish with layers of complexity.

Maturation Potential: Ready to enjoy now, but will mature well over the next 10 years.

FOOD PAIRING

Excellent served with venison, oxtail or malay curry. Hard cheese like cheddar or Gruyère make a good match or vegetarian dishes like aubergines or baked artichoke, grilled portabello mushrooms and dark leafy greens. And for dessert, a dark chocolate truffle cake.

CHEMICAL ANALYSIS

Alcohol:	14.39 % by volume
Residual sugar:	3.0 g/l
Total acidity:	5.8 g/l
pH:	3.66
Total extract:	33 g/l
Total Sulphur:	79 mg/l

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