



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SHIRAZ | 2022



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 harvested late March at optimum ripeness of 25° 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 6 months. First bottling took place in August 2023. A total of 10 100 bottles.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Floral and vibrant on the nose, with aromas of ripe red apple, black plum and hints of fynbos, lavender, cloves and black pepper corns.

Palate: Fruit forward, medium to full-bodied wine with a flavour profile of black cherry, black plum, liquorish and a touch of toasted coconut.

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

FOOD PAIRING

Excellent enjoyed on its own or alongside succulent venison steak, grilled quail or simply cured biltong. Also superb with Mediterranean salads and soft cheeses like Brie or Camembert.

CHEMICAL ANALYSIS

Alcohol:	13.95% by volume
Residual sugar:	4.0 g/l
Total acidity:	5.5 g/l
pH:	3.61
Total extract:	34.1 g/l
Total Sulphur:	93 mg/l

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

www.neethlingshof.co.za