



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 | 2022

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

Grapes were harvested in early March at 28.2° Balling, yielding around 10 tons/ha. After destalking and crushing, a pure yeast strain was added, and fermentation began in stainless steel roto tanks. During fermentation, 25% was transferred to 300-liter Hungarian oak barrels for malolactic fermentation, while the rest completed this process in tanks before moving to French and American oak. Following lees contact, all wine was racked and returned to barrels for 18 months of maturation. The first bottling was on 15 February 2024, with a total production of 20,760 bottles.

WINEMAKER'S COMMENTS

Colour: Deep Ruby

Aroma: Aromas of black plum, mulberry, raspberry, dark chocolate with subtle hints off white pepper and charred wood.

Palate: Deep and enticing flavours of black plum, black cherry and blueberry with undertones of mocha and toasted coconut. Fine and chalky tannins with a long, structured, earthy finish adding 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:	13.78 % by volume
Residual sugar:	3.7 g/l
Total acidity:	5.9 g/l
pH:	3.59
Total extract:	31.7 g/l
Total Sulphur:	90 mg/l

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