



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE



CABERNET SAUVIGNON | 2023

THE VINEYARDS

The west-facing vineyards were planted in 2011 and grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 110 and trellised on a six-wire vertical fence system.

THE WINEMAKING

The grapes were harvested at 24.7° Balling during mid-March. After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 12 months in predominately French oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Pronounced aroma intensity of black Plum, mulberry with scents of vanilla pod and cigar box.

Palate: Complex flavours of blackcurrant, black cherry, plum, and blueberry compote complimented by hints of fynbos. Well-structured with rich and chalky tannins.

Maturation potential: The wine is ready to drink now but will mature for a further 5 to 10 years.

FOOD PAIRING

Enjoy on its own or with garlic and herb roast lamb or beef, grilled salmon with roasted vegetables, spicy quinoa salad, Eggplant Parmigiana or even a chocolate chili cake.

CHEMICAL ANALYSIS

Alcohol:	13.95% by volume
Residual sugar:	3.1 g/l
Total acidity:	6.18 g/l
pH:	3.58

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