



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

SHIRAZ | 2024



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

The grapes were harvested at 25° Balling during late March. After being destemmed and crushed, the mash was inoculated with a selected pure yeast strain for fermentation. Fermentation started in rotation tanks between 27°C to 29°C. The must remained on the skins for approximately 7 to 10 days during fermentation, after which the wine was drained, and the skins were pressed. It was then transferred directly into barrels to undergo malolactic fermentation. After malolactic fermentation, the wine was gently racked and returned for further ageing. The wine matured in barrel for 13 months in a composition of French (85%) and American (15%) oak 300L barrels.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Floral and vibrant on the nose, with aromas of, black plum and hints of fynbos, cloves and bayleaves.

Palate: Fruit forward, full-bodied wine with a flavour profile of black cherry, black plum and a touch of cigarbox.

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:	14.65 % by volume
Residual sugar:	3.7 g/l
Total acidity:	5.7 g/l
pH:	3.58
Total extract:	35.2 g/l
Total Sulphur:	118 mg/l

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

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