ESTD 1692

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 | **2024**

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 late February to early March at 25.9° Balling, yielding around 10 tons/ha. After destalking and crushing, the mash was cold soaked for a short period before fermentation was started using a selected pure yeast culture in rotation tanks at 25˚C to 27˚C. Fermentation took 8 to 10 days to complete, after which the wine was drained, and the skins were pressed. Following lees contact, all wine was racked and returned to barrels for further ageing. The wine was matured in 300L oak barrels for 14 to 16 months, in a composition of French, American and Hungarian barrels of which 50% was new and the remainder second – and third-fill barrels.

WINEMAKER'S COMMENTS
Colour: Deep Ruby
Aroma: Aromas of violets, ripe plum, red cherry and red currant with a hint of sweet tobacco.
Palate: Deep and enticing flavours of plum, black cherry with undertones of tobacco and cedar. 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 Gruyére 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:	14.18 % by volume
Residual sugar:	2.6 g/l
Total acidity:	5.5 g/l
pH:	3.59
Total extract:	31.8 g/l
Total Sulphur:	100 mg/l

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