



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

PRELUM | 2024



THE VINEYARDS

The vineyards were planted between 2007 and 2017 and grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitudes of around 224m above sea level. The blend composition is Cabernet Franc (40%), Merlot (22.5%), Cabernet Sauvignon (22.5%), Petit Verdot (10%) and Malbec (5%).

THE WINEMAKING

The grapes were picked in early to mid-March at a sugar level of 25.2° Balling. Each variety was harvested and vinified separately in stainless steel fermenters, utilising a combination of open-top fermenters and roto tanks to optimise colour extraction and soft tannin integration. Directly after primary fermentation, the wines were transferred to French oak barrels where they completed malolactic fermentation. The components were racked and returned, further aging in barrel for 14 months. The wine underwent a further 6 months of bottle aging prior to release.

WINEMAKER'S COMMENTS

Colour: Deep ruby

Aroma: Attractive aroma intensity of red cherry and blackcurrant with hints of cedar wood.

Palate: Well-structured with smooth and velvety tannins. Medium to full bodied wine with prominent flavours of red cherry, blackplum and a subtle herbaceous note with a long, multi-layered finish.

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 rosemary and garlic crusted lamb chops, roasted duck breast with a plum reduction, wild mushroom risotto or a rich lentil bolognese.

CHEMICAL ANALYSIS

Alcohol:	14 % by volume
Residual sugar:	3.1 g/l
Total acidity:	5.7 g/l
pH:	3.48

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