NEETHLINGSHOF

EST 1692

TORS

ULTRA-PREMIUM CAPE BLEND | 2025

THE TERROIR & STORY

Named after the weather-sculpted granite peaks that crown mountain ridges, TORS honours Neethlingshof's ancient, decomposed granite bedrock. These deep, mineral-rich soils shape the power, structure and longevity of its estate-grown vines. The flagship Cape Blend brings Pinotage's distinctive identity together with the elegance of a classic Bordeaux ensemble.

VINEYARDS & WINEMAKING

Vineyard anchor

Heritage Pinotage forms 45% of the blend. PI 48 brings red-plum richness and silky density; PI 7B adds dark berries, spice and muscular tannins.

Vinification

Hand-harvested at optimal phenolic ripeness. Lots micro-vinified separately in small, open-top fermenters, with two manual punch-downs and two alternating pump-overs daily.

Oak maturation

18 months in 100% French oak: 40% new, 50% second-fill and 10% third-fill barrels.

Bottle maturation

A further 8 months in bottle after blending, before release.



TASTING NOTES

Aroma: Red plum and dark berries, brooding spice, subtle oak and a distinctive granite mineral core.

Palate: Full-bodied and integrated, with silky density, muscular tannins and a fresh, firm Cabernet backbone. Elegant, with a long finish.

Cellaring: 10+ years. Decant for one hour when enjoying young.

FOOD PAIRING

Roast lamb with rosemary and garlic, charred beef ribeye or slow-cooked oxtail.

Grilled portobello mushrooms, lentil and root vegetable shepherd's pie, or mature hard farmstead cheeses.

THE BLEND

45% Pinotage (Clone PI 48 & Clone PI 7B)
40% Cabernet Sauvignon
7% Cabernet Franc
5% Merlot
3% Malbec

ANALYSIS

Alcohol	14.61% vol
Residual sugar	3.6 g/L
Total acidity	5.7 g/L
pH	3.50
Total SO_2	122 mg/L

APPELLATION

Stellenbosch, South Africa

Strict vegan guidelines followed throughout farming and winemaking.