ESTD 1692

NEETHLINGSHOF
ESTATE WINE

ESTATE RANGE

MERLOT | **2025**



THE VINEYARDS
Planted in early 2000s, the vines are grafted onto Richter 140 rootstocks. Soils are decomposed granite and sandstone. The vines are vertically trellised on a five-wire system. The vineyards are mostly planted on south-east facing slopes around 220m above sea level. The cooling effect of the False Bay breezes are beneficial to the slow ripening of the Merlot.

THE WINEMAKING
The grapes were harvested when full fruit ripeness has been established, usually during mid-March to early April. After being destemmed and crushed, the mash is 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 skin 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 12 to 14 months in 300L French oak barrels.

WINEMAKER'S COMMENTS
Colour: Deep ruby
Aroma: Vibrant nose with aromas of black cherry, ripe black plum, tomatoes leaf accompanied by a hint of vanilla.
Palate: Full bodied wine with black plum, mulberry, and cedar on the palate. Well-structured with good length.
Maturation potential: Ideal for drinking now but will gain character and complexity with the correct cellaring.

FOOD PAIRING
Enjoy with wide variety of meals such as grilled chicken or shrimp pasta with a light tomato sauce, kale salad with roasted sweet potatoes and cranberries, or simply chocolate mousse.

CHEMICAL ANALYSIS

Alcohol:	14.85 % by volume
Residual sugar:	3.0 g/l
Total extract:	34.2 g/l
Total acidity:	5.9 g/l
pH:	3.46
Total Sulphur:	148 mg/l

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