

Neethlingshof Cabernet Franc 2000

Veritas 2005 - Bronze

This deep ruby-coloured wine has a captivating fruit bouquet displaying cherry jam and dried peaches backed by a good whiff of toasty oak together with fresh, leafy aromas. The flavours are repeated in the mouth with notes of strawberry and chocolate in the lingering aftertaste. "This wine speaks of intensity," says winemaker De Wet Viljoen.

Cabernet franc has a wide appeal and as such is a perfect match for a weekday lunch. It can be described as the winter version of the chilled white wines of summer! It is ideal served at 16 to 18°C with more delicate red meats such as grilled lamb chops and fillet of beef or pork with creamy sauces. It goes equally well with veal piccata, hearty soups, strongly flavoured chicken dishes, Christmas stuffed turkey with trimmings and lighter stews and even fish.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 3.5 g/l pH : 3.5 ta : 5.4 g/l

type : Red wooded

pack : Bottle

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ageing : The wine is easy and satisfying to drink now but it certainly has the potential to develop even greater complexity in the bottle over the next 5 to 8 years.

about the harvest: 2000 was again an excellent year for Cabernet franc at Neethlingshof. The yield was a low 5 tons per hectare which produced healthy grapes with a high flavour concentration.

in the cellar : The wine spent 21 months in new French oak barrels before being bottled.

Neethlingshof Wine Estate

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