

## Neethlingshof Lord Neethling Laurentius 1999

International Wine Challenge 2005 - Gold

Colour: Deep ruby red.

Bouquet: Elegant aromas of fine oak, cedar, vanilla, followed through by a rush of ripe, dark berry fruit combined with hints of mint and chocolate.

Taste: On the palate the wine is smooth and silky with a slight cassis and mulberry aftertaste backed by ripe tannins.

The winemaker recommends serving with red meat dishes.

**variety** : Cabernet Sauvignon | 70% Cabernet Sauvignon, 14% Cabernet Franc, 8% Merlot, 8% Shiraz

**winery** : Neethlingshof Wine Estate

**winemaker** : De Wet Viljoen

**wine of origin** : Coastal

**analysis** : alc : 14.42 % vol rs : 3.47 g/l pH : 3.51 ta : 5.76 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle

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**ageing** : The wine is ready to enjoy now or can be matured for a further 10 years.

**in the vineyard** : The Cabernet Sauvignon vineyard was planted in 1987 on north-westerly facing slopes, situated at 120 m above sea level. The Shiraz, planted in 1985 on north-westerly slope and situated at 140 m above sea level. The Cabernet Franc vineyard grown in Tukululo soil was planted in 1987 on south-westerly slopes, situated at 125 m above sea level.

These vineyards are grafted onto R99, 110 and 101-4 rootstocks and trellised, using a five-wire vertical fence, with the exception of the Merlot, which was planted in 1985, facing south-easterly and situated at 220 m above sea level. The Merlot vines are grafted onto nematode-resistant Richter 99 and 110 rootstocks and trellised on a five-wire system.

The yield from all the vineyards was restricted to an average of 5 tons per hectare to further enhance the quality of the fruit.

**about the harvest**: The grapes were harvested by hand at between 23° and 25° Balling.

**in the cellar** : After destalking and crushing, the mash was fermented separately in temperature controlled stainless steel tanks after adding a selected, pure yeast culture. Fermentation took place at 28°C and lasted seven days. After malolactic fermentation the wine was matured in French and American oak 300 litre barrels for a period of 12 months, after which the wine was fined and bottled.



# Neethlingshof Wine Estate

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