

Neethlingshof Shiraz 2001

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval 2005

Veritas 2005 - Bronze

Colour: Intense, rich ruby with a slight youthful purple tinge.

Bouquet: The nose has an excellent integration of peppery, spicy, herbaceous and fruity aromas.

Taste: On the palate the wine is firm and full, yet soft and succulent with an excellent structure and fruit flavours to support the wood.

An ideal companion to game, veal and grilled linefish.

variety : Shiraz | 100% Shiraz

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.48 % vol rs : 2.66 g/l pH : 3.60 ta : 6.14 g/l

type : Red wooded

pack : Bottle

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval 2005

Veritas 2005 - Bronze

ageing : This wine will reach its full potential in seven to nine years.

in the vineyard : **Viticulturist: Eben Archer**

Planted in 1987, the vines which produced this wine are grown on the slopes of the Bottelary Hills where they are cooled by breezes off False Bay during the hottest part of the day.

about the harvest: The grapes were harvested by hand in March at 26Â° Balling.

in the cellar : Using a pure yeast culture, the mash was fermented, after destalking and crushing, in rotation tanks at 27Â° C. Fermentation took seven days to complete whereafter the skins were pressed. After malolactic fermentation the wine was left on the lees for a month before being matured in a combination of new and second-fill oak for 19 months.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

N
NEETHLINGSHOF
E S T A T E