

## Lord Neethling Cabernet Franc 2002

**Colour:** Deep ruby with a slight purple tinge.

**Bouquet:** A captivating fruit bouquet with a grassy undertone.

**Taste:** The aromas are repeated in the mouth with notes of strawberry and chocolate in the lingering aftertaste. The wine is mouth filling with soft tannins.

Enjoy on its own or serve with delicate red meats such as grilled lamb chops and fillet of beef or pork with creamy sauces. Also an ideal companion to 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 : 14.08 % vol   rs : 2.21 g/l   pH : 3.5   ta : 5.8 g/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

**ageing :** The wine is easy and satisfying to drink now but has the potential to develop even greater complexity in the bottle over the next five to eight years.

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

The grapes, planted in 1987, are grown in Tukulú soil on a south-western slope at 125 m above sea level. They are grafted onto R99, 110 and 101-4 rootstocks and are trellised, using a five-wire vertical fence.

**about the harvest:** The grapes were harvested by hand at 24,5° Balling.

**in the cellar :** Fermentation took place in rotation tanks at 25° to 28°C over seven days. After malolactic fermentation the wine was matured for 14 months in new and second fill French oak barriques before being bottled.



### Neethlingshof Wine Estate

Stellenbosch

021 883 8988

[www.neethlingshof.co.za](http://www.neethlingshof.co.za)

**N**  
NEETHLINGSHOF  
E S T A T E