

Neethlingshof Shiraz 1996

Ruby red, clean and brilliant with good depth. Medium intensity, typically smoky, with a hint of pepper and spice in the background and clean wood aromas. Well-balanced, medium-to-full-bodied wine, with juicy fruit, good sugar-acid balance, wood aromas already well-integrated and a long, clean finish. An elegant and spicy wine for many occasions. Suited to accompany all roasts as well as oxtail and other rich stews. It is excellent with grilled line-fish, pizza and Spaghetti Bolognaise. Serve at around 18°C.

variety : Shiraz | Shiraz

winery : Neethlingshof Wine Estate

winemaker : Schalk van der Westhuizen

wine of origin : Coastal

analysis : alc : 12.7 % vol rs : 2.7 g/l ta : 5.4 g/l

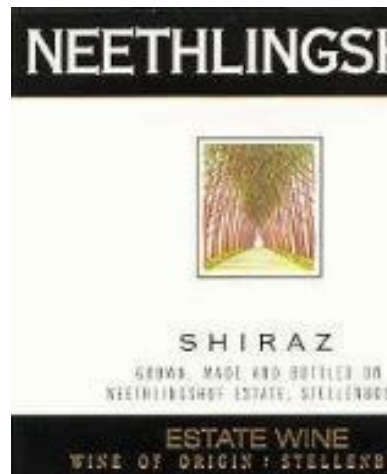
pack : Bottle

ageing : The wine is very drinkable now but will continue to improve for another 2 to 4 years and has sufficient structure to last for 7 to 8 years from the vintage.

in the vineyard : Shiraz is the South African name for the classical Syrah grape, thought to have originated in ancient Persia and reaching its greatest heights in the Rhone region of Southern France. The SH 1A clone is used here, grown in deep red (Hutton) soils on a west facing slope and grafted on resistant rootstocks (Richter 91) selected for the specific growing conditions.

about the harvest: Relatively small yield (8 tons per hectare), hand-picked at optimum ripeness.

in the cellar : The grapes were then crushed, destalked and fermented in stainless steel Roto tanks for 5 - 10 days at 22 - 26°C. After fermentation the wine was matured in small French oak for 12 - 18 months, then filtered and bottled.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

