

## Lord Neethling Laurentius 2001

Swiss International Air Lines Wine Awards 2006 - Gold

Fairbairn 2005 - Best Red Wine

Fairbairn 2005 - Best Red Blend Bordeaux

**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 | 81% Cabernet Sauvignon, 12% Cabernet Franc, 7% Shiraz

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Coastal

**analysis :** alc : 14.43 % vol rs : 2.90 g/l pH : 3.71 ta : 6.0 g/l

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

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

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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 Tukulu 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 23Â° and 25Â° 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 28Â°C and lasted seven days.

After malolactic fermentation the wine was matured in 90% French, 10% American oak 300 litre barrels, of which 70% was new barrels, 20% second and 10% third fill barrels, for a period of 12 months, after which the wine was fined and bottled.



# Neethlingshof Wine Estate

Stellenbosch

021 883 8988

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



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