

Neethlingshof Merlot 2001

Veritas 2005 - Silver

Colour: Dark red with scarlet hues.

Bouquet: The delicate nose shows an excellent integration of vanilla, caramel, almonds and sweet plums.

Taste: The wine is well structured with soft ripe tannins with a smooth coffee and cream richness, followed by a rolling finish.

This wine is an ideal companion to veal, poultry, pasta and red meat dishes.

variety : Merlot | 100% Merlot

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 3.33 g/l pH : 3.62 ta : 6.01 g/l

type : Red wooded

pack : Bottle

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ageing : This Merlot is ready to drink now, or keep for another five to six years.

AS A PARTNER TO FOOD

A very versatile wine that can be served with most meats, including cold roast beef, garlicky roast lamb, spicy ribs or stuffed turkey. Will also partner less assertive meat dishes like veal piccata, liver, lamb stew or shepherd's pie. Also try with pastas and pizzas and robust fish dishes.

The Merlot 2000 is a perfect partner for the Christmas turkey, for stuffed chicken, quail and roast duck. Care should just be taken not to use too much rosemary and garlic in the accompanying dishes, or very dominant herbs and spices which will, in turn, dominate the wine. Also, avoid sauces which have been thickened with flour, or enriched with cream. Instead, use a glass of this Merlot to enrich any sauce.

Side dishes prepared from potatoes, red cabbage, Chinese cabbage, carrots, peas and big, black mushrooms are very happy with a glass of Merlot 99 on the side. And finally: a red wine to serve with two of the most difficult foods: Camembert and Brie.

The Merlot is delightful to sip on its own. Serve at 16 - 18 degrees Celsius.

in the vineyard : The estate's merlot vineyards, situated at 220 metres above sea level and facing south-east, were planted in 1985 in Tukulu soil. The vines are grafted onto nematode-resistant Richter 99 rootstocks and trellised on a five-wire vertical 'œfence' system. The yield was kept low which enhanced the quality of the merlot fruit.

about the harvest: The grapes were harvested by hand and machine at the end of February at 24° Balling.

in the cellar : After destalking and crushing the mash was fermented in rotation tanks at 28°C using a pure yeast culture. Fermentation took eight days. After malolactic fermentation the wine was left on the lees for three months before being matured in second and third-fill small French oak barrels for 17 months.

A light egg white fining was used to polish the wine before bottling.



Neethlingshof Wine Estate

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