

Neethlingshof Merlot 2002

Colour: Dark red with scarlet hues.

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

Taste: The wine has a solid structure with tannins ripe and soft. Smooth coffee and cream richness with cassis taking the lead. Finish, long and very rewarding.

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 : 14.35 % vol rs : 2.98 g/l pH : 3.59 ta : 5.65 g/l

type : Red wooded

pack : Bottle

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

in the vineyard : Planted in 1985 the vines which produced this wine are grown in Tukulu soil on south-easterly facing slopes 220 m above sea level. The vines are grafted onto nematode-resistant Richter 99 and 110 rootstocks and are trellised on a five-wire system.

about the harvest: The grapes were harvested by hand and machine at 24,5Â° Balling at the beginning of March.

in the cellar : After destalking and crushing the mash was fermented in rotation tanks at 28Â°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 12 months.

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



Neethlingshof Wine Estate

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