

Neethlingshof Lord Neethling Laurentius 2000

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (79/100)

2007 International Wine Challenge â€” Commended

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 | 70% Cabernet Sauvignon, 14% Cabernet Franc, 8% Merlot, 8% Shiraz

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.42 % vol rs : 3.47 g/l pH : 3.51 ta : 5.76 g/l

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

pack : Bottle

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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 French and American oak 300 litre barrels for a period of 12 months, after which the wine was fined and bottled.



Neethlingshof Wine Estate

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