

Neethlingshof Merlot 2004

Colour: Dark red with scarlet hues.

Bouquet: Tripe, yet delicate fruit. Minty undertones with vanilla and caramel.

Taste: Well structured, the ripe tannins fill the mouth. Smooth and rich on the palate, this Merlot will reach its full potential in the next five years. Very true to the grape.

An ideal companion to lighter meat dishes, veal, poultry, pasta and most enjoyable on its own.

variety : Merlot | 100% Merlot

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.3 g/l pH : 3.54 ta : 5.6 g/l va : 0.45 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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

in the vineyard : The vineyards

Planted in 1985 the vines which produced this wine are grown on south-east facing slopes 220m above sea level, in Tukulu soil. 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 the beginning of March at 24,5Å° Balling.

in the cellar : After destalking and crushing the mash was fermented using a selected pure yeast culture in rotation tanks at 25 - 29Å° C. Fermentation took seven days to complete. After malolactic fermentation the wine was left on the lees, before being matured in 300l litre barrels consisting of a combination of new French oak and second and third-fill oak barrels for 12 months. A light egg white fining was used before bottling.



Neethlingshof Wine Estate

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