

Neethlingshof Shiraz 2003

Colour: Intense, rich ruby with purple tinge.

Bouquet: The nose has an excellent integration of peppery, spicy, herbaceous and fruity aromas.

Taste: On the palate the wine is firm and full, yet soft and succulent with an excellent structure and fruit flavours to support the wood.

An ideal companion to game, veal and grilled linefish.

variety: Shiraz | 100% Shiraz

winery: Neethlingshof Wine Estate

winemaker: De Wet Viljoen

wine of origin: Coastal

analysis: alc : 15.37 % vol rs : 4.1 g/l pH : 3.82 ta : 5.6 g/l

type: Red **body:** Full **taste:** Herbaceous **wooded**

pack: Bottle **closure:** Cork

ageing: This wine will reach its full potential in 10 years.

in the vineyard: Planted in 1987, the vines which produced this wine are grown on the slopes of the Bottellary Hills where they are cooled by breezes off False Bay during the hottest part of the day.

about the harvest: The grapes were harvested by hand at between 25° and 26° Balling.

in the cellar: Using a pure yeast culture, the mash was fermented, after destalking and crushing, in rotation tanks at 27°C. Fermentation took seven days to complete whereafter the skins were pressed. After malolactic fermentation the wine was left on the lees for a month before being matured in a combination of French (85%) and American (15%) oak for 14 months.



Neethlingshof Wine Estate

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