

## Lord Neethling Laurentius 2003

---

**Colour:** Dark red.

**Bouquet:** Dark berry fruit flavours with plum and cherry followed by elegant aromas of fine oak, cedar and vanilla.

**Taste:** Full-bodied and smooth packed with cassis, mulberry and hints of mint supported by a good tannic structure.

The winemaker recommends serving this full-bodied wine with red meat dishes.

---

**variety :** Cabernet Sauvignon | 75% Cabernet Sauvignon, 15% Merlot, 10% Cabernet Franc

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Coastal

**analysis :** alc : 14.47 % vol rs : 2.70 g/l pH : 3.31 ta : 5.5 g/l

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

**pack :** Bottle **closure :** Cork

---

2008 Veritas Awards - Bronze Medal

---

### ageing :

The wine is ready to enjoy now or can be matured for a further 4-6 years.

### in the vineyard :

#### **Viticulturist: Eben Archer**

The Cabernet Sauvignon vineyard was planted in 1987 on north-west facing slopes, situated at 120m above sea level. The Merlot was planted in 1998 on north-westerly slopes situated at 210m above sea level. The Cabernet Franc vineyard grown in Tukulu soil was planted in 1987 on south-west facing slopes, situated at 125m above sea level.

These vineyards with the exception of the Merlot, are grafted onto R99, 110 and 101-4 rootstocks and trellised, using a five-wire vertical fence. 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 7.5 tons per hectare to enhance the quality of the fruit.

### about the harvest:

The grapes were harvested by hand at 24° to 25° Balling.

### in the cellar :

After destalking and crushing, the mash was fermented separately in temperature controlled stainless steel tanks after adding a selected="true", pure yeast culture. Fermentation took place at 28°C and lasted seven days.

After malolactic fermentation the wine was matured for a period of 12 months in 90% French and 10% American 300 litre oak barrels, 70% of which was new, 20% second and 10% third fill barrels. The wine was then fined and bottled.



# Neethlingshof Wine Estate

Stellenbosch

021 883 8988

[www.neethlingshof.co.za](http://www.neethlingshof.co.za)



NEETHLINGSHOF  
E S T A T E