

Neethlingshof Merlot 2005

Colour: Dark red with scarlet hues.

Bouquet: The delicate fruity nose has minty undertones with a vanilla and caramel nose.

Taste: On the palate the wine is well structured with ripe soft tannins and a smooth richness.

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 : 3.4 g/l pH : 3.66 ta : 5.36 g/l

type : Red wooded

pack : Bottle **closure :** Cork

ageing : This wine will reach its full potential within five years.

in the vineyard :

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.

Viticulturist: Prof Eben Archer

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

in the cellar : After destalking and crushing the mash was fermented using a chosen pure yeast culture in rotation tanks at 25 - 29°C. Fermentation took seven days to complete. After malolactic fermentation the wine was left on the lees, before being matured in 300l 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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