

## 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

Stellenbosch

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