

Neethlingshof Shiraz 2005

Colour: Dark ruby

Bouquet: Smoke, spice, red berries and leather.

Taste: Full-bodied, rich and succulent. Packed with ripe red berries, this wine is soft and accessible. Elegant tannins make for an accessible and enjoyable food wine that lingers well.

The full-bodied character makes it a great partner to red meat, i.e. game, veal and even grilled linefish. This is an excellent red to drink on its own or try a few slices of biltong (air-dried South African meat) on the side.

variety : Shiraz | 100% Shiraz

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 2.6 g/l pH : 3.56 ta : 5.29 g/l

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

pack : Bottle **closure** : Cork

ageing : This young wine will become more complex with ageing. Now through to 2012.

in the vineyard :

With its long, loose, medium-sized bunches of small, oval berries, ripening at about mid-season, the quality of Shiraz depends to a large degree upon where it is grown. Grown on the slopes of the Bottelary Hills where the cool air from False Bay fans the vineyards during the warmest part of the day, the grapes which are brought to the cellar yield an outstanding, rich, deep-coloured wine with a fruity character and a typical smoky, scented bouquet that sets it apart.

Viticulturist: Eben Archer

about the harvest: Healthy bunches of Shiraz were hand-picked at the optimum ripeness of 25° - 26° Balling.

in the cellar : The grapes were crushed and fermented on their skins for seven days using a chosen, pure yeast culture, in rotation tanks at an average temperature of 28° Celsius. After the completion of malolactic fermentation, the wine was matured in a combination of 85% French and 15% American oak barrels for 14 months.



Neethlingshof Wine Estate

Stellenbosch

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