

## Neethlingshof Malbec 2008

**Colour:** Dark ruby.

**Aroma:** Floral and violet fragrances interwoven with oak, spice and dark chocolate.

**Taste:** Rich and full with plum and berry flavours, supported by soft tannins.

A delicious all-rounder that will partner both red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington, as well as pasta and soft cheeses.

**variety :** Malbec | 100% Malbec

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 3.56 g/l pH : 3.68 ta : 5.09 g/l

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

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

**ageing :** The wine is ready to drink now but will mature for a further 5 years.

### **in the vineyard : The vineyards**

The Malbec vineyards, established in Tukulu and Villafonté soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and are trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

The 2008 vintage yielded 12 tons per hectare, hand harvested in March at 25° Balling.

**in the cellar :** After crushing, the juice remained on the skins for 24 hours.

Fermentation took place in rotation tanks between 27°C to 29°C and was completed in small barrels. After malolactic fermentation, the wine was aged in a combination of French and American new and second-fill oak for 13 months.



## Neethlingshof Wine Estate

Stellenbosch

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