

Neethlingshof Cabernet Sauvignon / Merlot 2007

Colour: Dark ruby.

Bouquet: Ample plum, cherry and blackcurrant aromas.

Taste: Rich and full with ripe fruit flavours supported by soft tannins.

An ideal partner with red and white meat, pasta and mild cheeses.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon 49% Merlot

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 13.95 % vol rs : 2.2 g/l pH : 3.56 ta : 5.4 g/l

type : Red style : Dry body : Full taste : Fruity wooded

pack : Bottle closure : Cork

ageing : The wine is ready to drink now, but will gain complexity and character with further cellaring for three to four years.

in the vineyard : **Viticulturist: Eben Archer**

Both varieties grow in Tukulu soils on south-western and south-eastern slopes, with the Cabernet Sauvignon at 120m to 150m above sea level, and the Merlot at 290m above sea level.

The Cabernet Sauvignon was planted between 1991 and 1993 and Merlot planted in 1985. Both are trellised onto a five-wire vertical fence-type system. The Cabernet Sauvignon vines, which yielded 5 tons per hectare, were irrigated, but the Merlot, with its low yield of 4 tons per hectare, grow under dry-land conditions.

about the harvest: Both varieties were harvested by hand and machine. The Cabernet Sauvignon was picked at 23.9° Balling, and the Merlot at 24° Balling.

in the cellar : The varieties went through separate fermentation in rotation tanks at 25° to 28°C, after inoculation with Vin 13. After malolactic fermentation, both varieties were aged in second-fill French oak for eight months.



Neethlingshof Wine Estate

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