

## Neethlingshof Merlot 2006

**Colour:** Dark ruby.

**Bouquet:** Strawberry with undertones of vanilla and caramel.

**Taste:** Full bodied and velvety smooth with ripe, soft tannins.

This wine is an ideal companion to barbecued meat, veal, poultry, pasta and red meat dishes or simply enjoy on its own.

**variety :** Merlot | 100% Merlot

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Coastal

**analysis :** alc : 13.94 % vol    rs : 2.6 g/l    pH : 3.66    ta : 5.25 g/l

**type :** Red    wooded

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

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

### **in the vineyard : Vineyard Location**

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 300 litre 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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