

Neethlingshof The Caracal 2004

Colour: Dark red.

Bouquet: Plum, blackcurrant and cherry aromas supported by oak, cedar and vanilla notes.

Taste: A full-bodied, muscular and smooth wine with prune and blackcurrant flavours and firm but supple tannins.

Excellent served with steak, oxtail, beef stroganoff, roasts, casseroles, stews, game, charcuterie and mature cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin :

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.69 ta : 5.8 g/l

type : Red **body :** Full

pack : Bottle **closure :** Cork

ageing : Ready to enjoy now or can be matured for another decade.

in the vineyard : The Cabernet Sauvignon vineyard was planted in 1987 on northwest facing slopes, situated 120 m above sea level. The Merlot was planted in 1998 on a north-westerly slope, 210 m above sea level, while the Cabernet Franc vineyard, established in 1987, grows in deep red soils, 125 m above sea level.

These vineyards are grafted onto R99, 110 and 101-4 rootstocks and trellised, using a five-wire vertical fence.

The yield from all the vineyards was restricted to an average of 7.5 tons per hectare to further enhance the quality of the fruit.

about the harvest: The grapes were harvested by hand at 24° to 25° Balling, with each varietal individually vinified.

in the cellar : After destalking and crushing, in each instance, the mash was fermented in temperature-controlled stainless steel tanks after adding a chosen, pure yeast culture. Fermentation took place at 28°C and lasted seven days.

After malolactic fermentation the wine was matured in a combination of mostly new, as well as second and third-fill French 300-litre barrels, and about 10% American oak, for a period of 12 months, before fining and bottling.



Neethlingshof Wine Estate

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