

Neethlingshof Malbec 2010

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 : Stellenbosch

analysis : alc : 14.05 % vol rs : 3.7 g/l pH : 3.52 ta : 5.1 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 mature for a further 5 years.

in the vineyard : The Vineyards (Viticulturist: Eben Archer)

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 2010 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 10 months.



Neethlingshof Wine Estate

Stellenbosch

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