

Neethlingshof Merlot 2007

Colour: Dark ruby.

Bouquet: Strawberry with undertones of vanilla and caramel.

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

Excellent enjoyed on its own or served with barbecued meat, veal, poultry, pasta and red meat dishes.

variety : Merlot | 100% Merlot

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.46 ta : 5.3 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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

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

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.

about the harvest: The grapes were harvested by hand and machine at 24,5° Balling during the beginning of March.

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.



Neethlingshof Wine Estate

Stellenbosch

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