

Neethlingshof Lord Neethling Reserve 1993

Medium depth, ruby red to rim; clear, with bright headlights. Toasty oak aromas as well as intense warm berries and plummy, opulent fruitiness on the nose. Ripe fruit, big and full on the palate. Hints of coffee, smokiness and pepper. A balanced mouthful, finishing long and classically dry. This rich and elegant wine is enjoyed either on its own or with a variety of foods such as red meats, hearty stews, strawberries and mild, hard cheeses. Serve at room temperature (16 - 18°C.)

variety : | Blend

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 2.4 g/l ta : 6.3 g/l

pack : Bottle

ageing : The wine is intended for mature consumption. Although already drinking well, it has sufficient tannin and body/substance to cellar for many years to come.

in the vineyard : This wine revives the name of a previous owner (1816), a colourful and eccentric character - something of a dandy - whose flamboyant dress and lifestyle earned him the nickname the "Lord" of Neethlingshof. The 1993 Lord Neethling Reserve was selected and bottled specifically for the 10th anniversary celebrations of the Schreiber ownership. Shiraz 1A, Cabernet Sauvignon CS 5 & CS 46 A, Merlot MO 192 grafted on resistant rootstock (Richter 99) selected for the specific varietals' growing conditions. The vines are grown in deep Hutton soils (decomposed granite) on the warmer west-facing slopes of the estate.

about the harvest: Fully ripe grapes were hand-picked.

in the cellar : The cultivars were crushed separately, and fermented on the skins for 7 days. After the completion of malolactic fermentation, which accounts for the full-bodied character of this wine, maturation was in small (225l) French oak barriques for 14 months. After careful selection the assemblage was made prior to bottling in April 1995.

Neethlingshof Wine Estate

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