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# Neethlingshof Shiraz 2006

Colour: Dark ruby
Bouquet: Abundant aromas of red berries, smoke, spice and leather.
Taste: A full-bodied, rich, soft and succulent wine, packed with ripe red berry flavours making. Elegant tannins make for an accessible and enjoyable food wine that lingers long on the palate.

Excellent enjoyed on its own or served with red meat such as game, veal and biltong. Also superb when consumed grilled linefish or with biltong (air-dried South African meat).




**variety :** Shiraz | 100% Shiraz
**winery :** Neethlingshof Wine Estate
**winemaker :** De Wet Viljoen
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.50 % vol **rs :** 2.70 g/l **pH :** 3.68 **ta :** 4.60 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
**pack :** Bottle **closure :** Cork

**in the vineyard :** Background
The Neethlingshof estate in Stellenbosch takes its name from its 19th century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the Cape Parliament.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 378 ha winery has set aside 127 ha for conservation. It cultivates both red and white varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon Blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

The vineyards
With its long, loose, medium-sized bunches of small, oval-shaped berries, ripening at around mid-season, the quality of Shiraz depends to a large degree on where it is grown. The Shiraz vines, from which the grapes for this wine were sourced, are grown on the slopes of the Bottelary Hills where the cool air from False Bay cools the vineyards during the warmest part of the day. The grapes yield an outstanding, rich and deep-coloured wine with a fruity character and a typical smoky bouquet distinguishing it from other varietals.

**about the harvest:** Healthy bunches of Shiraz were hand-picked at the optimum ripeness of 25° - 26° Balling.

**in the cellar :** The fruit was crushed and fermented on the skins in rotation tanks for seven days at an average temperature of 28° C, using a selected, pure yeast culture. After completion of malolactic fermentation, the wines was matured in a combination of 85% French and 15% American oak barrels for a period of 14 months.

# Neethlingshof Wine Estate

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