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Neethlingshof The Caracal Red Blend 2011



Colour: Dark, intense 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 | 46% Cabernet Sauvignon, 20% Merlot, 20% Malbec, 14% Cabernet Franc
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.41 % vol **rs :** 3.20 g/l **pH :** 3.64 **ta :** 5.30 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirit Competition - Bronze Medal
2012 Veritas Wine Awards - Bronze Medal

ageing :

Ready to enjoy now or can be matured for another decade.br /

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

Neethlingshof's reserve tier, formerly Lord Neethling, has been renamed The Short Story Collection. Drawing attention to the winery's rich and varied narratives, the three-limited edition wines in the collection each focus on a specific aspect of the estate's philosophy or history. They are made exclusively from hand-picked grapes.

This red blend was previously labeled Laurentius. It is now named The Caracal, to celebrate the return of the rooikat (African lynx) to Neethlingshof since the start of its programme two years ago to conserve and rehabilitate areas of indigenous habitat, particularly the unique ecosystems surrounding the estate's granite hills. Rooikatte are now also breeding on Neethlingshof.

The vineyards
The Cabernet Sauvignon vineyard was planted in 1987 on north-west 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 5 tons per hectare to further enhance the quality of the fruit used to produce this wine.

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 selected, pure yeast culture. Fermentation took place at 28°C and lasted seven days.

After malolactic fermentation the wine was matured in a combination of 300 litre new, second-fill French oak and about 10% American oak barrels, for a period of 16 months, before fining and bottling.

Neethlingshof Wine Estate

Stellenbosch

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