

Neethlingshof Cabernet Sauvignon 1995

It has an appealing deep purple-ruby colour. On the nose, it is rich and perfumed, with a plush, complex array of chocolate, currant, black cherry and toasty oak aromas. On the palate it is smooth and aromatic, with a vanilla-oak personality that lends a sense of sweetness to the palate. Well-structured and well-balanced. A deeply-flavoured and lingering finish. The wine has excellent maturation potential and is the perfect accompaniment to fine meat dishes, especially roast beef, steak and robust chicken. Beautifully complements mild noble cheeses. Serve at 18Å° Celsius.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 12.6 % vol rs : 3.0 g/l ta : 7.0 g/l

pack : Bottle

in the vineyard : Classic Cabernet Sauvignon: the original vines imported from France and planted on resistant rootstocks suited to local conditions. Recently plantings have concentrated on clones selected in South Africa, which are virus-free and ensure optimum ripening of the grapes. The oldest Cabernet vines on the property are around 20 years of age.

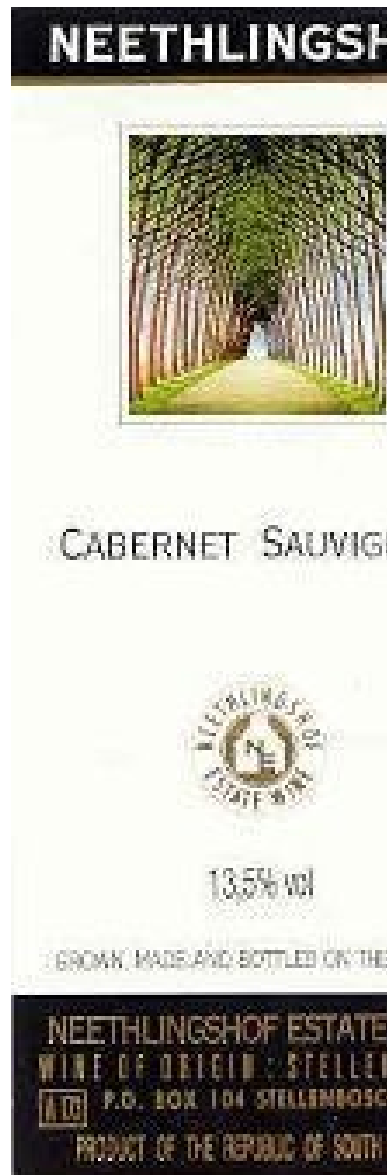
in the cellar : The grapes were fermented in temperature-controlled Roto tanks for a period of 14 days. After completion of malolactic fermentation, the wine was racked from stainless-steel tanks to 225 litre French barrels. Maturation in these barrels lasted for a period of 18 months, and the wine was bottled two years after harvest.

Neethlingshof Wine Estate

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