

Neethlingshof Lord Neethling Laurentius 1997

The palate is in complete harmony. The warm fruit, fleshy and ripe, has juicy, mouthwatering black cherry, blackcurrant and mulberry flavours. Beautifully balanced, so the wine appears deceptively easy to drink, until the fully-ripe tannins come back on the finish for a beautiful, dry closure. Deep, dark plummy red still showing purple tint at rim. Inviting crushed berry fruit with mulberry, the signature note, backed by cinnamon and cloves of good, small oak. Also hints of smoky fennel and mocha, with a touch of gaminess and a good whiff of cigar smoke.

A very clever wine that is delightful to drink on its own. Serve, at 18 degrees Celsius, with the more delicate red meats: fillet with creamy sauces, prime rump, marinated lamb or grilled lamb cutlets, Perfect for chocolate mousse.

variety : Cabernet Sauvignon | 86% Cabernet sauvignon, 10% Merlot, 4% Cabernet franc.

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 13.63 % vol rs : 2.6 g/l pH : 3.6 ta : 6.5 g/l va : 0.7 g/l so2 : 151 mg/l fso2 : 52 mg/l

pack : Bottle

Veritas 2001 - Silver

ageing : The Laurentius is ready to drink for the impatient, but will no doubt develop even more complexity when cellared under the right conditions.

in the vineyard : The Cabernet Sauvignon vineyards, grow on west and east facing slopes. The Merlot grows at an altitude of 190-220 metres above sea level in decomposed granite soils.

about the harvest: The Cabernet Sauvignon vineyards were harvested in the third week of March 1997. The Merlot grapes were brought to the cellar in the middle of March. The Cabernet Franc, on the other hand, was harvested a bit earlier: in the first week of March. The grapes were very healthy. All three varieties were hand-picked at a Balling of 25-26 Å°.

in the cellar : The Cabernets and Merlot were fermented separately in stainless-steel tanks at 26-27Å°C. After malolactic fermentation, the wines were matured in all new French oak barriques for two years. The assemblage was made just prior to the bottling in November 1999.



Neethlingshof Wine Estate

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