

## Neethlingshof Cabernet Sauvignon 1997

Smooth and aromatic. Well-structured and well balanced. A deeply flavoured and lingering finish. Good fruit.

Deep purple-ruby. Quite dense colour. A rich wine bouquet with a plush, complex array of chocolate, currant, black cherry and toasty oak aromas on the nose. The 1997 Cabernet Sauvignon is drinking well with lots of fruit and perfect balance that goes very well with meat and cheeses. Serve at 16-18°C.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Neethlingshof Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.42 % vol rs : 2.9 g/l pH : 3.71 ta : 6.2 g/l va : 0.67 g/l so2 :

135 mg/l fso2 : 58 mg/l

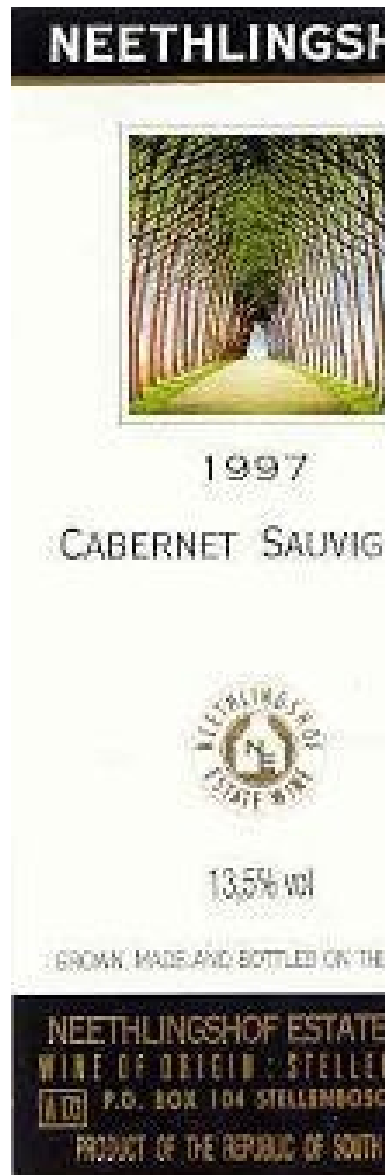
**pack :** Bottle

**ageing :** This young wine can be enjoyed now but will improve with further maturation under the right conditions.

**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 ensures optimum ripening of the grapes. The oldest Cabernet vines on the property are 11 years of age.

**about the harvest:** The grapes were hand-picked at 24°C.

**in the cellar :** Fermented in temperature controlled Roto tanks for a period of 5 days at 24°C. After completion of malolactic fermentation, the wine was racked from stainless steel to 225l French barrels. The wine was matured for a period of 18 months in barrels, and bottled matured for a further period of 6 months.



### Neethlingshof Wine Estate

Stellenbosch

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