

Neethlingshof Merlot 1997

Open, rounded cassis-flavoured fruit, with some smooth coffee-and-cream richness. Rolling finish. Garnet in colour with a crimson rim. Medium density. Delicate nose, with mint, sweet cherry, nougat and earthy, mineral notes. The wood is there, but it is very much in the background. A very versatile wine that will partner most meats, including cold roast beef, garlicky roast lamb, spicy ribs or stuffed turkey. Also try with pastas and pizzas and robust fish dishes. Delightful on its own. Serve at 16-18°C

variety : Merlot | Merlot

winery : Neethlingshof Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 13.53 % vol rs : 2.9 g/l pH : 3.58 ta : 5.8 g/l va : 0.48 g/l so2 : 148 mg/l fso2 : 47 mg/l

pack : Bottle

ageing : This Merlot is remarkably soft and is drinking beautifully. Enjoy now, or keep for another two to three years.

in the vineyard : The Estate's Merlot vineyards, situated at 220 metres above sea level and facing south-east, were planted in 1986 and 1987 in clay soil which has excellent water retention qualities. The vines are cultivated under dryland conditions. They are grafted onto nematode-resistant Richter 99 rootstocks and trellised on a five-wire vertical 'œfence' system. The yield was a very low 4 tonnes per hectare which enhanced the quality of the Merlot fruit.

about the harvest: The grapes were harvested by hand and by machine after reaching a 24-25° Balling.

in the cellar : Fermentation took place in stainless-steel tanks, using the WE 372 yeast strain. After malolactic fermentation, the wine was matured for 24 months in small French oak. A light filtering followed, and the wine was ready to be bottled in October 1999.

Neethlingshof Wine Estate

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