

## Neethlingshof Neethlingsrood 1997

Colour: Medium depth; clear ruby red with a crimson rim.

Bouquet: Delicate aromas of red berries and plums, with a touch of coffee and liquorice.

Taste: Red fruit flavours continue on the palate, supported by soft tannins. A light dusting of savoury spice. Oak and fruit are integrating well, showing the sensitive use of wood.

A versatile wine that partners both red and white meats, the whole range of pastas and pizzas, and mild cheeses. Serve at 16 - 18 degrees Celsius.

**variety** : Cabernet Sauvignon | 58% Cabernet, 42% Merlot

**winery** : Neethlingshof Wine Estate

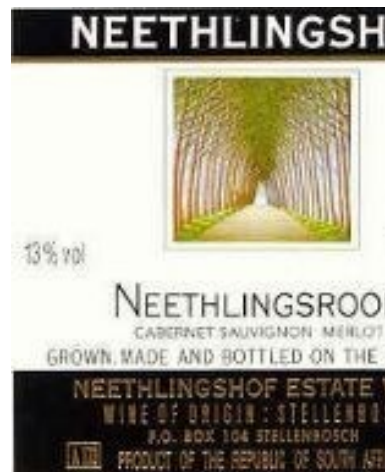
**winemaker** :

**wine of origin** : Coastal

**analysis** : **alc** : 13.39 % vol **rs** : 2.8 g/l **pH** : 3.81 **ta** : 5.8 g/l **va** : 0.48 g/l **so2** :  
106 mg/l **fso2** : 51 mg/l

**type** : Red

**pack** : Bottle



**ageing** : Already most attractive and accessible, but with good development potential.

**in the vineyard** : The Cabernet vines are grown in gravelly soils of warm western slopes, while the Merlot faces north-east which is much cooler. Both yielded 6 tons the hectare and were irrigated only once: at veraison.

**about the harvest**: The Cabernet was harvested at 24 - 25 degrees Balling while the Merlot was brought to the cellar at 23.5.

**in the cellar** : The varieties underwent separate fermentation: the Cabernet for five days on the skins in roto tanks, and the Merlot - also in roto - till dry. After malolactic fermentation, the two wines were aged in first-, second- and third-fill French oak barrels for two years. Following the careful assemblage, the wine was bottled in September 1999.

### Neethlingshof Wine Estate

Stellenbosch

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