

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 :

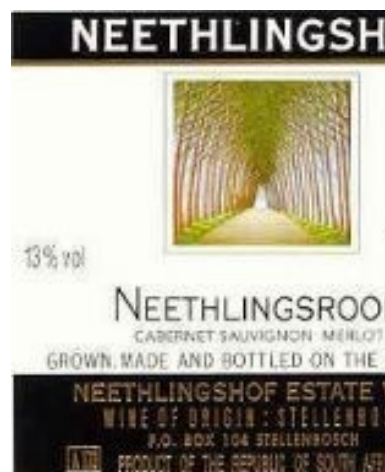
wine of origin : Coastal

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

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