

## Neethlingshof Shiraz 1997

Lovely, well-rounded palate with crushed, mashed berries, smoky cedar and black pastille. An interesting touch of earthiness too. An elegant, spicy, peppery shiraz with a good length. Deep plum with a garnet rim. Good depth. Wild bramble-berry fruit shows excellent concentration, the oak carefully integrated and unobtrusive. Warm, spicy notes make the mouth water. After a minute in the glass the nose opens out nicely as befits a 1997. On a light and humorous note: the wine is reminiscent of expensive leather handbags! Serve with Mediterranean meat dishes like spicy lamb, meat casseroles incorporating red and green peppers, souvlaki or kebabs. A good partner, also, to roasts (including venison) and oxtail or other stews. Excellent with barbecued South African Boerewors (beef sausages), but also with barbecued lamb chops and beef steaks. The Shiraz lover would, of course, enjoy drinking it on its own. Serve at around 18°C.

**variety :** Shiraz | Shiraz

**winery :** Neethlingshof Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.38 % vol   rs : 2.7 g/l   pH : 3.65   ta : 6.0 g/l   va : 0.50 g/l   so2 : 147 mg/l   fso2 : 53 mg/l

**pack :** Bottle

**ageing :** The wine is very drinkable now, but has sufficient structure to last for several years if cellared under the right conditions.

**in the vineyard :** 100% Shiraz (the South African/English name for the classic Syrah grape). The SH 1A clone is used here, planted in 1987 in deep, red, decomposed granite soils on a west-facing slope, and grafted onto Richter 99 rootstock. The vines yielded a relatively low 7 tons per hectare. The 1997 vintage was cool, slightly wet and rather late. As in 1995, excellent reds were produced in South Africa. The elegant Neethlingshof Shiraz 1997 is no exception.

**about the harvest:** As soon as the grapes reached a Balling of 24-25° in middle March 1997, they were hand-picked.

**in the cellar :** Destalked, crushed and fermented on their skins in stainless-steel rotation tanks for 5 days at 27-28°C - till dry. After malolactic fermentation and two rackings, the wine was matured in small French oak (first, second and third-fill) for 18 months. After a very light filtration, the Shiraz was bottled in October 1999.



### Neethlingshof Wine Estate

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