

Neethlingshof Cabernet Sauvignon 1998

Ripe cherries and blackberry bramble fruit characters are fleshed out with mulberry, but elegant restraint is present, with tapered mineral tones. The oak is vanilla scented, showing cedar sandalwood. The palate is smooth without jagged edges of tannin, which has yielded to allow the mature fruit to take centre stage. Subtle acidity adds freshness and the finish is quite long and dry.

A delightful red to sip as an aperitif. Serve with heart winter soups, the whole range of pastas and pizzas, casual steaks, roasts, lamb chops and ostrich.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Neethlingshof Wine Estate

winemaker : Philip Constandius

wine of origin : Coastal

analysis : alc : 12.85 % vol rs : 2.4 g/l pH : 3.64 ta : 6.3 g/l va : 0.70 g/l so2 : 95 mg/l fso2 : 38 mg/l

wooded

pack : Bottle

Veritas 2001 - Bronze

ageing : The wine is already very attractive, but has good development potential of six to eight years.

in the vineyard : Classic Cabernet Sauvignon, grafted onto Richter 99 and 101, and planted on Neethlingshof between 1987 and 1993. The west-facing vines are trellised on a five-wire extended perold fence and yielded a low five tonnes per hectare. They received some overhead irrigation during the hot growing season that preceded the 1998 vintage.

about the harvest: The grapes were brought to the cellar after reaching a Balling of 23 degrees.

in the cellar : Fermentation in rotation tanks at 25-28°C, lasted five days. After the completion of malolactic fermentation, the wine was matured in small French oak for two years. Bottling took place in November 2000.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

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