

## Neethlingshof Cabernet Sauvignon 2009

Colour: Deep red.

Aroma: Prominent cherry and blackberry aromas with oak spice in the background.

Palate: A full-bodied wine with a good tannin structure and abundant flavours of blackberries, cherries and vanilla oak spice.

Enjoy on its own or with herb-crusted lamb roasts, game fish, mild cheeses, stuffed poultry and barbecues.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Neethlingshof Wine Estate

**winemaker** : De Wet Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.13 % vol rs : 4.40 g/l pH : 3.70 ta : 5.17 g/l

**type** : Red **style** : Dry **body** : Full **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

### in the vineyard : Background

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualling station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). Soon after full ownership of the farm was acquired by Johannes Henoch Neethling towards the end of the 1820s, the name was changed to Neethlingshof.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 273 ha estate has set aside 116 ha for conservation. It cultivates both red and white varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

### The vineyards

Planted between 1987 and 1991, the west-facing vineyards grow in decomposed granite and Table Mountain sandstone soils, at altitudes of around 224m above sea level. The vines are grafted onto nematode-resistant rootstocks Richter 99 and 110 and trellised on a five-wire vertical fence system.

**about the harvest**: The grapes were harvested by hand at 25° Balling during March.

**in the cellar** : After destalking and crushing, the mash was fermented using a chosen, pure yeast culture. After malolactic fermentation the wine was matured for 16 months in 90% French oak and 10% American oak, 45% being new and 55% second and third-fill.

## Neethlingshof Wine Estate

Stellenbosch

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[www.neethlingshof.co.za](http://www.neethlingshof.co.za)



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