

Neethlingshof The Caracal Red Blend 2016

COLOUR: Dark ruby

BOUQUET: Strawberry with undertones of vanilla and caramel. TASTE: Full-bodied and velvety smooth with ripe, soft tannins.

Excellent enjoyed on its own or served with braised lamb, Boeuf bourguignon or roasted quail

variety: Cabernet Sauvignon | 57% Cabernet Sauvignon, 19% Merlot, 15% Malbec,

9% Cabernet Franc

Winery: Neethlingshof Wine Estate

winemaker: Hannes van Zyl
wine of origin: Stellenbosch

analysis: alc:14.15 % vol rs:3.0 g/l pH:3.56 ta:5.8 g/l

type: Red style: Dry body: Full taste: Fragrant

pack: Bottle size: 750ml closure: Cork

2013 International Wine and Spirit Competition - Bronze Medal

2012 Veritas Wine Awards - Bronze Medal

ageing: The wine is ready to drink now, but will mature for a further five years.

Almost never seen - the Caracal'senigmatic presence is always felt. Thisbeautiful cat known as the Rooikat (Red Cat), has 'moved' back to the Neethlingshof estate. In an attempt to restore Neethlingshof's natural biosphere, islands of Renosterveld have been re-established amongst the vines to offer these fine creautures place of shelter. Just another magical step towards creating a perfectly balanced ecosystem on the

about the harvest: The grapes were harvested by hand and machine at 24,5°C during the beginning of March.

in the cellar: After destalking and crushing, the mash was fermented using a selected pure yeast culture in rotation tanks at 25 to 29°C. Fermentation took seven days to complete. After malolactic fermentation the wine was left on the lees and next matured in 300 litre barrels consisting of a combination of new French oak and second- and third-fill oak barrels for a period of 12 months. Cabernet Sauvignon 57% Merlot 19% Malbec 15% Cabernet Franc 9%



Neethlingshof Wine Estate

Stellenbosch

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