

Neethlingshof Malbec 2018

Colour: Dark ruby.

Aroma: Violet fragrances interwoven with ripe plum, dark chocolate and vanilla

Palate: Rich and full with plum and berry flavours with a savoury touch supported by soft tannins.

A delicious all-rounder that will partner both red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington. Also pairs well with vegetarian moussaka or spicy vegetable curry or even soft, pungent cheeses like blue cheese or gorgonzola.

variety : Malbec | 100% Malbec

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.0 g/l pH : 3.51 ta : 5.4 g/l

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

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

2019 Novare SA Terroir Wine Awards Area Winner (Stellenbosch District including wards)

ageing :

The wine is ready to drink now but will mature for a further 5 years.

The Neethlingshof estate in Stellenbosch takes its name from its 19th century owner, Marthinus Laurentius Neethling, who served as mayor of Stellenbosch and was also a member of the Cape Parliament. A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 378 ha winery has set aside 127 ha for conservation. It cultivates both red and white varieties, with the bias marginally in favour of whites. The major red varieties are Cabernet Sauvignon, Shiraz, Malbec and Pinotage. The predominant soil types found on the farm are Oakleaf and Tukul.

in the vineyard : The Malbec vineyards, established in Tukul and Oakleaf soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

about the harvest: Harvest took place during March and the grapes came in at 26.5° Balling.

in the cellar : After crushing, the juice remained on the skins for 24 hours.

Fermentation started in rotation tanks between 27°C to 29°C and was completed in small oak barrels. After malolactic fermentation, the wine was further matured for 10 months in mainly French Oak barrels.



Neethlingshof Wine Estate

Stellenbosch

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