

Neethlingshof The Caracal Red Blend 2017

Colour: Dark, intense ruby

Aroma: Prominent aromas of blueberries, blackcurrant and cherry supported by oak and cedar which carry through to the palate.

Palate: An elegant, succulent, robust dry red wine which explodes on the palate with flavours of plum, blackcurrant and cherry. Well-structured and long-lasting finish with firm but supple tannins.

Excellent enjoyed with meat dishes such as Beef Brisket or Kudu Carpaccio. Great match with cheese, such as Swiss cheese or white cheddar, or vegetable dishes like Green Bean Casserole or Ratatouille Tart.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 34% Merlot, 6% Malbec, 10% Cabernet Franc

winery : Neethlingshof Wine Estate

winemaker : Hannes van Zyl

wine of origin : Stellenbosch

analysis : alc : 14.14 % vol rs : 3.7 g/l pH : 3.52 ta : 5.7 g/l

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

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

2013 International Wine and Spirit Competition - Bronze Medal

2012 Veritas Wine Awards - Bronze Medal

ageing : Ready to enjoy now or can be matured for another decade. Will open up even more with careful cellaring.

Almost never seen - the Caracal's enigmatic presence is always felt. This beautiful 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 creatures place of shelter. Just another magical step towards creating a perfectly balanced ecosystem on the estate.

about the harvest : The grapes were harvested by hand at 23°C - 24.5°C during 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 to nine days to complete. After malolactic fermentation the wine were 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. The components were matured separately before careful construction of the final blend.

Neethlingshof Wine Estate

Stellenbosch

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