

## Neethlingshof Malbec 2019

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 : 13.18 % vol    rs : 1.95 g/l    pH : 3.54    ta : 5.3 g/l

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

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

### ageing :

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

**in the vineyard** : The Malbec vineyards, established in Tukulu 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 24° 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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