

Neethlingshof The Owl Post Pinotage 2018

Colour: Beautiful deep, red-purple

Bouquet: An intricate fusion of aromas of sweet spice, cinnamon, cloves, dry coriander and dark fruit.

Palate: Intense complex flavours of raspberries, plums and cherries with mocha undertones ending with an exquisite lingering finish.

Excellent served with venison, oxtail or osso buco, or malay curry. Hard cheese like cheddar or Gruyere make a good match or vegetarian dishes like aubergines or baked artichoke, grilled portabello mushrooms and dark leafy greens. And for dessert, a dark chocolate truffle cake.

variety : Pinotage | 100% Pinotage

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.18 % vol rs : 2.7 g/l pH : 3.66 ta : 5.3 g/l va : 0.68 g/l

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

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

ageing : Ready to enjoy now but will mature well over the next 10 years.

in the vineyard : Dryland vines established in deep red Tukulu soils, rich in organic material that amply feeds the roots. Planted in 1997 on west-facing slopes, 120m above sea level. The vines are grafted onto nematode and phylloxera resistant rootstock, Richter 110 and are trellised on a five-wire system.

about the harvest: The grapes were harvested in mid-February, at 26.5° Balling.

in the cellar : After destalking and crushing, yeast was added to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian and 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels. The wine was matured in the oak barrels for a period of 12 months.



Neethlingshof Wine Estate

Stellenbosch

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