

## Neethlingshof Cabernet Sauvignon 2017

Colour: Deep red.

Aroma: Boquet of ripe dark cherry and blackberry followed by a subtle oak spice.

Palate: Rich, full, dry red wine with a good tannin structure. Abundant flavours of blackberries, cherries and plums complemented by vanilla and spice with a beautiful, slightly chalky finish.

Enjoy on its own or with roast lamb or beef, game fish, spicy quinoa salad, stuffed aubergine or roasted vegetables.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.25 % vol   rs : 3.3 g/l   pH : 3.55   ta : 5.3 g/l

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

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

**ageing :** The wine is ready to drink now but will mature for a further 5 to 10 years.

### Background

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 varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu.

### in the vineyard :

The west-facing vineyards grow in decomposed granite and Table Mountain sandstone soils on the Estate, at altitude of around 224m above sea level. The vines are grafted onto nematode-resistant rootstock Richter 110 and trellised on a six-wire vertical fence system.

### about the harvest:

The grapes were harvested by hand at 25° Balling during March.

### in the cellar :

After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 16 months in 90% French oak and 10% American oak barrels with 45% of the wine with the balance matured in second and third-fill barrels.



# Neethlingshof Wine Estate

Stellenbosch

021 883 8988

[www.neethlingshof.co.za](http://www.neethlingshof.co.za)



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