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# Neethlingshof Shiraz 2017

Colour: Deep ruby.
Aroma: Abundant aromas of berries and spice with hints of pepper and herbs
Palate: Rich, soft and succulent wine packed with ripe, dark berry flavours. Elegant tannins make for an accessible and enjoyable wine that lingers on the palate with a spicy note in the aftertaste.

Excellent enjoyed on its own or served with red meat such as game, veal and biltong ( air-dried South African meat ). Also superb with Mediterranean salads and soft cheese.




**variety :** Shiraz | 100% Shiraz
**winery :** Neethlingshof Wine Estate
**winemaker :** De Wet Viljoen
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.19 % vol **rs :** 3.5 g/l **pH :** 3.58 **ta :** 5.1 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2019 Top 12 Shiraz SA Challenge

**ageing :** This wine is ready to drink now but can be kept for 5 to 10 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 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 Shiraz vines, from which the grapes for this wine were harvested, grow on the sea-facing slopes of the Estate where the cool air from False Bay cools the vineyard during the summer days. Soils are decomposed granite and Table Mountain sandstone.

**about the harvest:**
Healthy grape bunches were picked late February at optimum ripeness of 25° to 26° Balling.

**in the cellar :**
The fruit was crushed and fermented on the skins in rotation tanks for seven days at an average temperature of 28°C, using a selected, pure yeast culture. After completion of malolactic fermentation, the wines was matured in a combination of 85% French and 15% American Oak barrels for a period of 10 months.

# Neethlingshof Wine Estate

Stellenbosch

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