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Neethlingshof The Caracal Red Blend 2018

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

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'senigmatic presence is always felt. Thisbeautiful 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 creautures 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

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