wine.co.za
easiest way to buy wine

# Neethlingshof The Caracal Red Blend 2019

Deep ruby colour. Pronounced aroma profile of cooked black plum and blackcurrant with a touch of toffee apple and traces of tobacco and spice offered by the toasting of the oak. An elegant yet full-bodied dry red wine which exhibits flavours of blackberry, mulberry and sour black cherry with the concentration of fruit giving off a savoury, tar like finish. Well-structured and firm 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 vegetables dishes like Green Bean Casserole or Ratatouille Tart.




**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 43% Merlot, 7% Petit Verdot
**winery :** Neethlingshof Wine Estate
**winemaker :** Hannes van Zyl
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.03 % vol **rs :** 2.4 g/l **pH :** 3.60 **ta :** 5.3 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's enigmatic presence is always felt. This beautiful 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 creatures 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 24°- 26°Balling during late February till March.

**in the cellar :** After destalking and crushing, the mash was fermented using a selected pure yeast culture in rotation tanks at 25° to 27°C. Fermentation took seven to nine days to complete. After malolactic fermentation the wines were left on the lees and next matured in 300-liter barrels consisting of a combination of new French oak and second- and third-fill French oak barrels for a period of 12 months. The components were matured separately before careful construction of the final blend.

## Neethlingshof Wine Estate

Stellenbosch
021 883 8988
www.neethlingshof.co.za

NEETHLINGSHOF
ESTATE