

Neethlingshof Shiraz 2022

Colour: Deep ruby.

Aroma: Floral and vibrant on nose, with aromas of ripe red apple, black plum and hints of fynbos, lavender, cloves and black pepper corns.

Palate: Fruit forward, medium to full-bodied wine with a flavour profile of black cherry, black plum, liquorish and touch of toasted coconut.

Excellent enjoyed on its own or alongside succulent venison steak, grilled quail or simply cured biltong. Also superb with Mediterranean salads and soft cheeses like Brie or Camembert.

variety : Shiraz | 100% Shiraz

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.95 % vol rs : 4.0 g/l pH : 3.61 ta : 5.5 g/l

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

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

ageing : The wine is ready to drink now but will benefit from further aging.

in the vineyard :

The Shiraz vines, from which the grapes for this wine were harvested, were planted in 2001 and grow on the ocean-facing slopes of the Estate where the cool air from False Bay cools the vineyards during the summer days. Soils are decomposed granite and Table Mountain sandstone.

about the harvest:

Healthy grape bunches were picked late March to early April at optimum ripeness of 25°.

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 wine was matured in a combination of 85% French and 15% American oak barrels for a period of 6 months. First bottling took place on August 2023. A total of 10 100 bottles.



Neethlingshof Wine Estate

Stellenbosch

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