

Neethlingshof Cabernet Sauvignon 2021

Colour: Deep red.

Aroma: Pronounced aroma intensity of black Plum, mulberry with scents of vanilla pod and chard wood.

Palate: Deep and rich flavours of blueberry, black cherry, plum complimented by subtle hints of vanilla and fynbos. Well-structured with fine and elegant tannins.

Enjoy on its own or with garlic and herb roast lamb or beef, grilled salmon with roasted vegetables, spicy quinoa salad, Eggplant Parmigiana or even chocolate chili cake.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 3.3 g/l pH : 3.59 ta : 6.1 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 varieties, 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 were planted in 2011 and 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 25.5° Balling during mid to late March. After destalking and crushing, the mash was fermented using a selected pure yeast culture.

in the cellar : After malolactic fermentation, the wine was matured for a period of 22 months in predominately French oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels. First bottling took place on 15 March 2023, 11000 bottles.



Neethlingshof Wine Estate

Stellenbosch

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