

Neethlingshof Malbec 2022

Colour: Dark ruby.

Aroma: A deep bouquet of black cherry, black plum, mulberry and hint of toffee.

Palate: Medium to full bodied wine with a flavour profile of blueberry compot, black plum, cassis and cedar rounded off with silky tannins and a savoury finish.

A delicious all-rounder that will partner both red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington. Also pairs well with vegetarian moussaka or spicy vegetable curry or even soft, pungent cheeses like blue cheese or gorgonzola.

variety : Malbec | 100% Malbec

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.18 % vol rs : 2.4 g/l pH : 3.63 ta : 5.7 g/l

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

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

ageing :

The wine is ready to drink now but will mature for a further 5 years.

in the vineyard : The Malbec vineyards, established in Tukulu and Oakleaf soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

about the harvest: Harvest took place mid- March and the grapes came in at 24° Balling.

in the cellar : After crushing, the juice remained on the skins for 5 hours. Fermentation started in rotation tanks between 27°C to 29°C. After malolactic fermentation, the wine was further matured for 9 months in 300L French oak barrels. First bottling took place on 8 March 2023. A total of 27445 bottles.



Neethlingshof Wine Estate

Stellenbosch

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