

Neethlingshof Cabernet Sauvignon 2022

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 : 14.42 % vol rs : 3.6 g/l pH : 3.74 ta : 5.52 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.

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 varietals, 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 Tukulú.

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 24.9° Balling during mid 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 predominantly 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 in November 2023, 20 000 bottles.



Neethlingshof Wine Estate

Stellenbosch

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