

Neethlingshof The Caracal Red Blend 2023

Richly pronounced notes of blackberry and sour cherry, intertwined with subtle aromas of white pepper, cigar box and supple leather.

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 | 63% Cabernet Sauvignon, 23% Merlot, 13% Cabernet Franc, 1% Malbec

winery : Neethlingshof Wine Estate

winemaker : Hannes van Zyl

wine of origin : Western Cape

analysis : alc : 14.35 % vol rs : 3.6 g/l pH : 3.71 ta : 3.6 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 at various Balling (each cultivar at optimal ripeness) during late February till mid-March.

in the cellar : After destalking and crushing, the mash was cold soaked for a short period before fermentation started using a selected pure yeast culture in rotation tanks at 25° to 27°C. Fermentation took 8 to 10 days to complete, after which the wine was drained, and the skins were pressed. It was then transferred directly into barrels to undergo malolactic fermentation and next matured in 300L barrels consisting of a combination of new French oak and second-and third-fill French oak barrels for a period of 14 to 16 months. The components were matured separately before careful construction of the final blend.



Neethlingshof Wine Estate

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