

Neethlingshof Merlot 2024

Vibrant nose with aromas of black cherry, ripe black plum, tomato leaf accompanied by a hint of vanilla. Full bodied wine with black plum, mulberry, and cedar on the palate. Well-structured with good length.

Enjoyed with wide variety of meals such as grilled chicken or shrimp pasta with light tomato source, kale salad with roasted sweet potatoes and cranberries, or simply chocolate mousse.

variety : Merlot | 100% Merlot

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Western Cape

analysis : alc : 13.26 % vol rs : 4.0 g/l pH : 3.75 ta : 5.2 g/l

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

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

ageing : Ideal for drinking now but will gain character and complexity with the correct cellaring.

in the vineyard : Planted in 2000s, the vines are grafted onto Richter 140 rootstocks. Soils are decomposed granite and sandstone. The vines are vertically trellised on five-wire system. The vineyards are mostly planted on south-east facing slopes around 220m above sea level. The cooling effect of the False Bay breezes are beneficial to the slow ripening of the Merlot.

about the harvest: The grapes were harvested at 24.8° Balling during mid-March to early April.

in the cellar : After being destemmed and crushed, the mash was inoculated with a selected pure yeast strain for fermentation. Fermentation started in rotation tanks between 27°C to 29°C. The must remained on the skins for approximately 7 to 10 days during fermentation, after which the wine was drained, and the skins were pressed. It was then transferred directly into barrels to undergo malolactic fermentation, before the wine was gently racked and returned for further ageing. The wine matured in barrel for 12 to 14 months in 300L French oak barrels.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

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