

Neethlingshof Shiraz 2024

Floral and vibrant on the nose, with aromas of, black plum and hints of fynbos, cloves and bay leaves. Fruit forward, full-bodied wine with a flavour profile of black cherry, black plum and a touch of cigar box.

Excellent enjoyed on its own or alongside succulent venison steak, grilled quail or simply cured biltong. Also superb with Mediterranean salads and soft cheeses like Brie or Camembert.

variety : Shiraz | 100% Shiraz

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Western Cape

analysis : alc : 13.95 % vol rs : 4.0 g/l pH : 3.61 ta : 5.5 g/l

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

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

ageing : The wine is ready to drink now but will benefit from further aging.

in the vineyard :

The Shiraz vines, from which the grapes for this wine were harvested, were planted in 2001 and grow on the ocean-facing slopes of the Estate where the cool air from False Bay cools the vineyards during the summer days. Soils are decomposed granite and Table Mountain sandstone.

about the harvest:

The grapes were harvested at 25° Balling during late March.

in the cellar :

After being de-stemmed 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 being gently racked and returned for further ageing. The wine matured in barrel for 13 months in a composition of French (85%) and American (15%) oak 300L barrels.



Neethlingshof Wine Estate

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