

Neethlingshof Cabernet Sauvignon 2023

Pronounced aroma intensity of black plum and mulberry with scents of vanilla pod, and cigar box. Complex flavours of blackcurrant, black cherry, plum, and blueberry compote, complemented by hints of fynbos. Well-structured with rich and chalky 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 : Western Cape

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 varieties, 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 Tukululu.

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 at 24.7° Balling during mid-March.

in the cellar :

After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 12 months in predominately French oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels.



Neethlingshof Wine Estate

Stellenbosch

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