

Neethlingshof Malbec 2024

A deep bouquet of black cherry, black plum, mulberry and hint of salted caramel. Full bodied wine with a flavour profile of black plum, cassis and cedar rounded off with silky tannins and a savoury finish.

A delicious all-rounder that will partner both red and white meat dishes such as garlic and rosemary roast chicken and Beef Wellington. Also pairs well with vegetarian moussaka or spicy vegetable curry or even soft, pungent cheeses like blue cheese or gorgonzola.

variety : Malbec | 100% Malbec

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Western Cape

analysis : alc : 13.55 % vol rs : 4.1 g/l pH : 3.41 ta : 5.7 g/l

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

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

ageing :

The wine is ready to drink now but will mature for a further 5 years.

in the vineyard : The Malbec vineyards, established in Tukulu and Oakleaf soils, are located on a westerly slope between 120m and 150m above sea level. The vines were planted in 2003 and trellised onto a seven-wire vertical hedge system and grafted onto Richter 110 rootstock. They receive supplementary irrigation through a drip system only when necessary.

about the harvest: The grapes were harvested at 24.1° Balling during early to mid-March.

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 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

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