

Neethlingshof Lord Neethling Cabernet Sauvignon 1998

International Wine Challenge 2004 - Bronze

Deep ruby hues dominate the mulberry-coloured cabernet. Captivatingly fruity with a prominent blackcurrant, dried peach, coffee and chocolate nose. A good integration of peppery-vanilla aromas from the oak. Complex and full-bodied, with classic cabernet-fruit characteristics of blackberries, cassis, and a slight herbaceousness. The tannins have unravelled (after bottle-maturation of a year) and contribute to the relaxed feel and style. The excellent concentration shows in a long finish. A wine of depth and balance, with unmistakable elegance.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Neethlingshof Wine Estate

winemaker : Philip Constandius

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 3.0 g/l pH : 3.64 ta : 6.1 g/l va : 0.65 g/l so2 : 124 mg/l fso2 : 43 mg/l

pack : Bottle

International Wine Challenge 2004 - Bronze

Named after the flamboyant Marthinus Laurentius Neethling (1825 - 1913), who was born on the Estate and who earned himself the nickname, the "Lord of Neethlingshof", this is a wine with intensity and fullness, balanced by elegance.

ageing : A wine of superb breeding for those who appreciate a true classic, which will grow even more in stature and finesse when cellared. It is so vigorous and vital, with more than enough fruit to carry it through till at least 2010.

PARTNERSHIP WITH FOOD

The 1998 Lord Neethling Cabernet Sauvignon is drinking well already. Serve at 18 degrees Celsius with red meat main courses like rare roast beef, lamb in every form, entrecôte, porterhouse or a well-hung rump steak, char-grilled ribs, or with full-flavoured meat dishes (veal Parmigiana) and casseroles (Irish stew). Do not over-marinate the cuts of meat though, as the strong flavours of allspice, cloves and bayleaves could interfere with the wine.

The Lord Neethling can also partner first courses prepared from beef or lamb, and with rich, meaty soups, but it will be difficult to select a wine to follow. Of course, the wine could simply continue and be served through the main course as well!

Meat dishes prepared with rosemary and thyme go very well with the Lord Neethling. It also stands up to reduced sauces that are highly concentrated, but care should be taken that a sauce has not been thickened too much with flour, or enriched with heavy cream. It is very tasty when combined with South Africa's speciality: biltong (dried, salted beef "known as beef jerky in the USA and Bündnerfleisch in Germany and Switzerland).

Side dishes like potatoes are ideal, especially mashed potatoes and potatoes baked in a cheese sauce. Other vegetables include green peas and beans, Brussels sprouts, or snow peas and carrots. Large, dark and flavourful mushrooms are delicious when partnered with the Lord Neethling.

To serve this wine with cheese, choose the hard, yellow, air-dried and very mature ones like Parmesan.

in the vineyard : Classic Cabernet Sauvignon; the second vintage to be bottled under the super-premium LORD NEETHLING label from vines planted in 1987 on slopes facing north-west, and which are situated at 120 metres above sea level. The vines are grafted onto nematode-resistant rootstocks (R99 & 101 " 14) and are trellised on



a five-wire "fence" system.

about the harvest: The grapes were hand-picked at 23-24° Balling on 27 February of the vintage year.

in the cellar : After destalking and crushing, the mash was fermented in temperature-controlled rotation tanks using a selected, pure yeast culture. Fermentation temperatures averaged out at around 28 degrees Celsius. Once malolactic fermentation has been completed, the wine was racked into 225 litre French barrels. Maturation in these barrels lasted for a period of 24 months. A light egg-white fining was used to "polish" the wine before it was bottled on the 7th of September in 2000.

Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

