

## Neethlingshof Cabernet Sauvignon 1999

**Colour:** Bright ruby hues dominate the mulberry-coloured cabernet.

**Bouquet:** A good integration of peppery-vanilla aromas from the oak and the ripe blackcurrant characteristics of the fruit give a hint of what to expect from the palate.

**Taste:** A medium-bodied structure with classic cabernet-fruit characteristics of blackberries, a slight herbaceousness and soft tannins make this wine extremely elegant and easy to enjoy. The peppery character follows through from the nose onto the palate. The finish lingers on.

With its soft, medium-bodied structure, this wine should be served at 16 - 18 degrees Celsius with herb-crusted lamb roasts, game fish, mild cheeses and stuffed poultry. Delightful on its own.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Neethlingshof Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 14.34 % vol   rs : 2.92 g/l   pH : 3.51   ta : 6.04 g/l   va : 0.5 g/l   so2 : 134 mg/l   fso2 : 46 mg/l

**type :** Red   wooded

**pack :** Bottle

**ageing :** The wine is easily enjoyed at this stage, but will gain in complexity and character with further cellaring until around 2005.

**in the vineyard :** Planted between 1987 and 1991, the vines which produced this wine are grown on slopes, 115 metres above sea level, facing north-west in soils originating from decomposed granite and Table Mountain sandstone. The cabernet sauvignon is grafted onto nematode-resistant Richter 99 and 110 rootstocks and are trellised on a five-wire vertical fence system.

The vines received supplementary irrigation in the hot and dry growing season of 1999 to limit the amount of moisture-stress they would have been subjected to.

**about the harvest:** All the grapes were hand-picked in March 1999 and reached the cellar at an average of 25 degrees Balling.

**in the cellar :** After destalking and crushing, the mash was fermented using a selected, pure yeast culture. Malolactic fermentation followed. The wine was transferred to small, 225-litre French-oak barrels where it spent the next 24 months maturing. A light egg-white fining was used to â€œpolishâ€ the wine before it was bottled on 26 July 2001.



### Neethlingshof Wine Estate

Stellenbosch

021 883 8988

[www.neethlingshof.co.za](http://www.neethlingshof.co.za)

**N**  
**NEETHLINGSHOF**  
E S T A T E