

## Neethlingshof Shiraz 1999

Colour: Dark plum, with a slight youthful purple tinge.

Bouquet: Aromas of concentrated cardamom and cloves, combining with ripe plums. Also chocolate and meaty aromas that gives the wine a complex nose.

Taste: Firm and dry, yet soft and succulent. A powerful character that is earthy and vegetal.

**variety** : Shiraz | Shiraz

**winery** : Neethlingshof Wine Estate

**winemaker** :

**wine of origin** : Coastal

**analysis** : alc : 14.97 % vol    rs : 2.34 g/l    pH : 3.40    ta : 5.9 g/l    va : 0.3 g/l    so2 :  
112 mg/l    fso2 : 53 mg/l

**wooded**

**pack** : Bottle

**ageing** : The wine is already very drinkable. It has sufficient structure to last for at least 5 to 6 years if cellared under the right conditions.

### VINTNER'S ADVICE

Serve with Mediterranean meat dishes like spicy lamb, meat casseroles incorporating red and green peppers, souvlaki or kebabs. A good partner, also, to roasts (including venison and duck without citrus sauces) and oxtail or other stews. Excellent with barbecued lamb chops and beef steaks. The shiraz lover would, of course, enjoy drinking it on its own. Serve at around 18 degrees Celsius.

**in the vineyard** : Hundred percent shiraz (the South African/English synonym for the classic syrah grape). As in the northern Rhône, shiraz is today considered very much a noble grape in South Africa, designed for a long life and able to add firmness and an intriguing spiciness to blends of other grape varieties.

Although the variety has been a bit underrated till the late eighties and often used as an anonymous partner in popular the blends, the introduction of new clones gave the Cape version of shiraz a whole new, fruity profile. South African shiraz has become a winner – as is well witnessed by the wines produced at Neethlingshof.

The SH 1A clone is grown at Neethlingshof, planted between 1985 and 1987, in Tukulu soil on a west-facing slope at 140 - 150 metres above sea level. The shiraz vines, grafted onto Richter 99 rootstock and trellised on a five-wire extended Perold system, received supplementary sprinkle irrigation to avoid heat stress in what could be described as a “warm vintage”. The yield was a low 5 tonnes per hectare.

**about the harvest**: The grapes were picked by both hand and machine in March 1999 at a Balling of 22,8 degrees.

**in the cellar** : After crushing and destalking, the must was inoculated with a VIN 13 yeast strain. Fermentation on the skins, at 25 - 28 degrees Celsius in rotation tanks, was completed in 6 days.

Only French oak was used to mature the wine in new as well as second- and third-fill barriques for 22 months. In May 2001 the assemblage was made.



# Neethlingshof Wine Estate

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