



NEETHLINGSHOF

SHORT STORY COLLECTION

THE OWL POST 2016

A TALE OF NATURAL BALANCE AND HARMONY

Here the rarity of nature-in-balance is found as the majestic owls contribute to maintaining the organic and hierarchical equilibrium of the estate.

These beautiful creatures share in Neethlingshof's secrets and adventures as they govern over their prey in the coolness of night. Unassuming and wise, they tell of a rich heritage, preserving that which is sacred and pure.



THE WINEMAKING

The grapes were harvested in mid-February, at 26.5° Belling, yielding around 8 tons/ha. After destalking and crushing, yeast was added to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian and 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels. The wine was matured in the oak barrels for a period of 15 months.

WINEMAKER'S COMMENTS

COLOUR: Dark red

BOUQUET: Ripe fruit and banana aromas with a background of vanilla oak.

TASTE: A rich and velvety palate with ripe fruit and vanilla flavours.

MATURATION POTENTIAL:

Ready to enjoy now or can be matured for another decade.

FOOD PAIRING

Excellent served with red meat dishes and game, especially hearty stews and casseroles.

CHEMICAL ANALYSIS

ALCOHOL: 14.63 % by volume

RESIDUAL SUGAR: 3.0 g/l

TOTAL ACIDITY: 5.5 g/l

VOLATILE ACIDITY: 0.68 g/l

PH: 3.75

EXTRACT: 36.8 g/l

Winemaker:	De Wet Viljoen
Viticulturist:	Hannes van Zyl
Appellation:	Stellenbosch
Website:	www.neethlingshof.co.za
Tel:	+27 (0)21 883 8988
Fax:	+27 (0)21 883 8941