

Neuras Wine and Wildlife Estate

Accommodation, Wine & Activities

NEURAS



N/A' AN KU SÉ WINE & WILDLIFE ESTATE

This oasis in the desert, boasting natural fresh water fountains and lush palm trees, produces wine from one of the driest vineyards in the world, our range of wines proving to tempt the palette.

All profits resulting from this wine production get fed straight back into our conservation projects.

Neuras Accommodation

We offer 3 kinds of accommodation to cater for all requirements and needs. Choose to either stay in one of our rustic atmospheric stone chalets, or in one of our luxurious individual high-end luxury units. We also have equipped campsites for those wanting to be a bit more adventurous and looking for a bush breakaway. All guests have access to our indoor/outdoor restaurant and bar area, overlooking one of Neuras' vineyards. Where refreshments are served throughout the day, close by is the Neuras swimming pool, a converted water dam, now perfect for cooling off in the hot Namibian Sun. Stay in a chalet, experience a cellar and vineyard tour, taste our wine, or join us for a carnivore feeding.

Neuras Tasting Room

The Restaurant and Neuras wine tasting area overlooking the new vineyard is open and offers guests as well as day visitors a full lunch menu. Wine tastings are also enjoyed in this stunningly decorated Restaurant. The love, passion and attention of wine making is perfectly reflected and guarantees a most memorable and enjoyable experience.

Facilities & Room Amenities

- 6 Rustic Chalets (2 x ¾ beds)
- 2 Luxury Units (Lux 2 (4 x ¾ beds, 2 rooms)
- 18 Equipped Tented Campsites
- Showers only, en-suite bath in Luxury Unit 1
- Standing Fans
- Mini Bar Fridge in Luxury Units

Property Facilities

- Swimming Pool
- Laundry facilities
- Bar & Restaurant

Activities

- Wine Tour & Tasting
- Sun Downer Excursion
- Carnivore Feeding Tour

Additional Self-guided Activities

- Self-drive 4x4 route
- 10km hiking trail – self guided
- Sossusvlei Excursion
- Neuras is a Birds lover's paradise

Available Services

- Credit Card payments at reception:
Visa and Master Cards

Payment And Cancellation Policy:

- 4 weeks before arrival 25% payment
- 3 weeks before arrival 50% payment
- 2 weeks before arrival 75% payment
- 0 – 13 days before arrival 100% payment
- No Show will result in 100% payment

Child Policy

- Children 0-3 years stay FOC
- Children 3-11 years pay 50% of the adult rate

Note that our **Check-in** is 14:00 and **Check-out** is 10:00

Directions

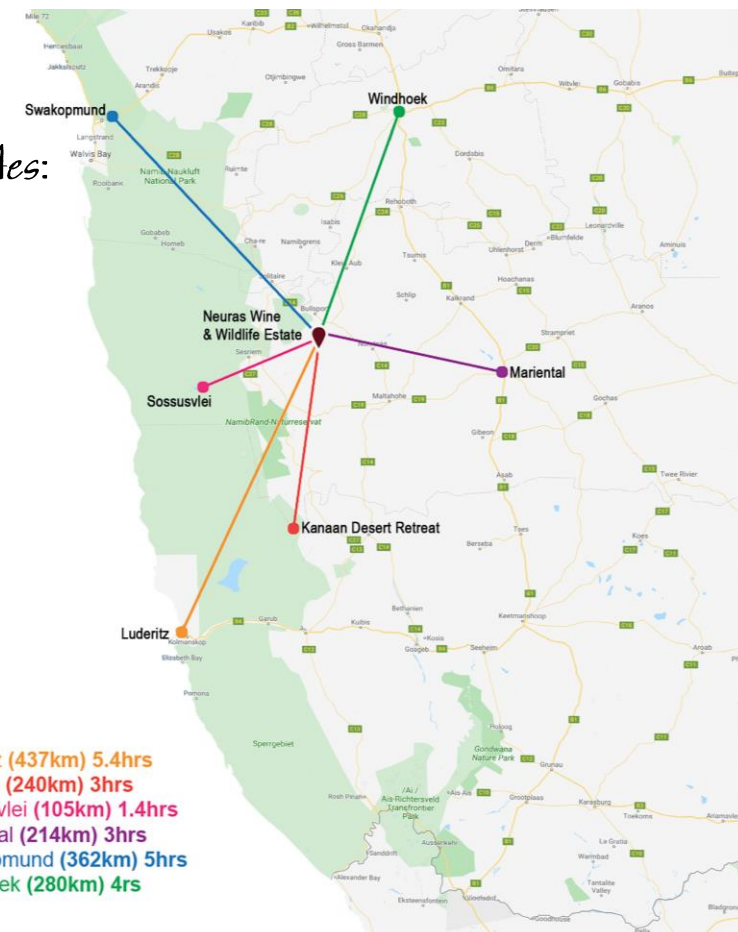
Direction South on B1 towards Rehoboth 89km, drive through Rehoboth. After 3km turn right onto C24, travel for 115km on the C24. Drive over the Rietoog river, after 1km turn right on the D1206. Travel 28km until you reach the C14, turn left onto the C14 and travel 1km, turn right onto the D854. Travel 38km along the Naukluft Mountains. Turn left onto the D850 and travel for 7km, you will see eth Neuras signage board.

GPS Co-ordinates:

24° 27' 42.92" S 16° 14' 12.24" E

Landing Strip Co-ordinates:

24°24'18.82" S 16°11'54.20"E



Neuras N/A'an Ku Sê Wines

D854, +- 90km's East of Sossusvlei

A Conservation Winery

Neuras Wine and Wildlife Estate is an oasis in the desert and boasts natural fresh water fountains and lush palm trees. And it is here that we produce wine from one of the driest vineyards in the world.

All profits from Neuras wine sales are reinvested straight back into our conservation projects.

This 14,500 hectare reserve is a prime conservation center. Our unique winery is set on the edge of the Namib Desert in the foothills of the majestic Naukluft Mountains. All Neuras wines are made solely by hand; this includes picking the grapes, bottling and corking, and even sticking the labels by hand.

Neuras Triple Cultivar Blend

A Rhone style blend of Shiraz, Mouvedre and Grenache. Taken from our new vines and matured in French Oak barrels for twelve to fourteen months before blending. You will taste the difference the absence of the Merlot & Petit Verdot grapes makes. With Spicy, and floral flavours this medium bodied dry red wine will pair better with small Game as well as Poultry dishes.

Neuras Triple Clone Shiraz

A 100% Shiraz blended from three different clones; SH21K, SH470B and SH9C. All grown in the new vineyard. Grapes are picked at full ripeness leading to a fusion of floral and spicy flavours. Matured in French Oak Barrels for twelve to fourteen months. This wine pairs well with pasta & poultry dishes.

Neuras Red Blend

A unique blend of Shiraz, Mouvedre and Grenache, taken from our young vineyard, with the traditional Bordeaux cultivars Petit Verdot and Merlot from our older vineyard. This is a dry, red wine with ripe red berry flavours and subtle wood characters which add to a more complex mouth-feel and tannin structure. Paired best with Game and Steak dishes. The Merlot & Petit Verdot grapes used in this blend give the wine a much heavier flavor compared to our Triple Cultiver Blend, even though only a small percentage of these cultivars are used.

Neuras Shiraz

Although lighter than most Shiraz wines, the Neuras Shiraz is the heaviest & driest wine produced at Neuras. This is because the Shiraz grapes used for this particular wine are taken from our oldest vineyard. You can identify the heaviness of this wine by observing its legs. This wine pairs well with red meat & rich cheeses.

Neuras Ruby Dessert

Shiraz grapes are harvested when overripe. Once the required sugar levels have been reached, plus/minus 100g per litre, brandy is added for the fortification of the product. It is then matured in 100 litre Oak barrels to soften the tannins without expressing too much wood. This ruby red dessert wine pairs well with ripe cheeses and nuts. A Neuras favourite!

Neuras Dark Spiced Rum

Sugar & Molasses syrup are dissolved in filtered Neuras spring Water before Yeast is added. Once the fermentation process is completed the Rum is transferred to the Copper Pot Stills where it is distilled before being matured in old Port Oak barrels. During the maturation process, charred Oak chips along with Cinnamon sticks are added to help enhance the flavour. These last two processes give the product its dark and spicy character.

Neuras Post Still Brandy

Shiraz grapes are whole pressed before being fermented. Once fermentation is complete the wine is twice distilled in our Copper Pot Stills before being left to age in American Oak barrels for 5 years where it takes on its colour and aroma. The first of its kind in Namibia.

RESERVATIONS

Tel: +264 63 293 417

Email: neuras@naankuse.com

Website: www.naankusecollection.com