

NEETHLINGSHOF

ESTATE WINE

1802 Collection

Encapsulating the very best of Neethlingshof's past and future.

1802 was a significant year, a pivotal period in Neethlingshof's history. It's the year Charles and Maria Magdalena Marais put the finishing touches to the Neethlingshof Wine Cellar. The completion of the cellar was, however, only the beginning of Neethlingshof's unsurpassed winemaking legacy which would continue long into the future - a reputation synonymous with quality, attention to detail and craftsmanship. All of which can be experienced when investing in these top-tier premium wines.

The maiden release of the 1802 Collection, produced from start to finish on the Estate while following strict Vegan guidelines, constitutes single-varietal bottlings of Neethlingshof's reputable cultivars, Cabernet Sauvignon and Pinotage. Both are from the 2017 vintage, considered one of the most elegant vintages to date. The 1802 Collection wines embody history and heritage as well as the constant strive for quality and innovation. Cellarmaster, De Wet Viljoen, and his team stay at the forefront of viticulture and winemaking development. De Wet's involvement in the Pinotage Association, as Vice Chairman, is just one of the many ways he shows his passion and dedication to this proudly South African cultivar. As a member of the Stellenbosch Cabernet Collective, Neethlingshof also forms part of a group of Stellenbosch producers committed to building the reputation of South African Cabernet Sauvignon in both local markets and international ones. So, simply put, expect nothing but the very best from the 1802 Collection.



CABERNET SAUVIGNON | 2017

VINEYARDS

Block #8 was planted in 2011 on a west-facing slope at around 120m above sea level. The full extent of the vineyard is 5 hectares with a planting density of 2,506 vines per hectare. With rootstocks of Richter 110 and north-south row orientation, the vines are trellised onto a six-wire vertical Perold trellis system allowing for balanced canopy management. While a drip irrigation system is installed, irrigations of the Tukulu and Oakleaf soils are applied only if required to alleviate excessive moisture stress.

VINTAGE

With rainfall figures well below the long-term average and recorded temperatures well above average, the 2017 vintage can best be described as hot and dry. Top-up irrigations were required during the growing season and the harvest was proportionately earlier than normal. Fruit quality was wonderful.

WINEMAKING

The grapes were picked by hand and at full ripeness on 10 March 2017. With analyses of 3.53 pH and 6.2 g/l of total acid, the juice was balanced and healthy in preparation for inoculation with NT202 yeast. Fermentation took place in stainless-steel roto tanks and fermentation temperatures were maintained at between 25 and 28°C. After the completion of the primary fermentation, the wine was allowed a short maceration period of three days on the skins in order to assist in integration and softening of the tannin structure. Following this, the free-run fraction was transferred to a stainless-steel resting tank where malolactic fermentation was induced by the inoculation of a pure culture.

Maturation took place over an 18-month period in 300-litre French oak barrels. Two-thirds of the barrels were new with the remaining number being of second-fill. Only three of the finest barrels were selected for final bottling.

A total of 1,197 bottles were filled on 6 August 2019 with the wine being released to the market in April 2021.

WINEMAKER'S COMMENTS

Colour: Deep ruby
Aroma: Attractive aromatics of cassis and sugarbush, harmonised with cedar and earthy characteristics.
Palate: Full-bodied wine with a beautiful fresh intro leading to a long finish displaying flavours of spice, cherries and cloves.
Maturation Potential: Ready to enjoy now, but will most definitely benefit from further aging of between 10 and 15 years, as any great Cabernet Sauvignon is known to do.
Food Pairing: This wine loves simple, yet flavourful red meat dishes like flame-grilled beef steaks, roast lamb (or mutton) with rosemary or a juicy thyme-infused beef patty. Roast turkey (or chicken) with a herby stuffing or roast pork studded with garlic and thyme.
For the vegetarians, good old mac & cheese is great especially if extra-cheesy while an equally-cheesy mushroom risotto will also do the trick.

CHEMICAL ANALYSIS

| | | | |
|-----------------|------------|----------------|---------------------|
| Alcohol: | 15.25 %vol | Volatile Acid: | 0.63 g/l |
| Residual sugar: | 3.5 g/l | pH: | 3.58 |
| Total Extract: | 35.6 g/l | Total Sulphur: | 47 ppm (at Release) |
| Total Acid: | 5.9 g/l | | |

*Strict VEGAN guidelines were adhered to during the entire farming and winemaking process

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PINOTAGE | 2017

VINEYARDS

The single-vineyard, Block #214, was planted in 1997 on a west-facing slope at around 80m above sea level. The full extent of the vineyard is 3.48 hectares with a planting density of 2,645 vines per hectare. With rootstocks of Richter 110 and north-south row orientation, the vines are trellised onto a five-wire vertical Perold trellis system allowing for balanced canopy management. While a drip irrigation system is installed, irrigations of the Tukulu and Oakleaf soils are applied only if required to alleviate excessive moisture stress.

VINTAGE

With rainfall figures well below the long-term average and recorded temperatures well above average, the 2017 vintage can best be described as hot and dry. Top-up irrigations were required during the growing season and the harvest was proportionately earlier than normal. Fruit quality was terrific - albeit with yields slightly lower than average at 9.39 tonnes per hectare.

WINEMAKING

The grapes were picked by hand and at full ripeness on 20 February 2017. With beautiful analyses of 3.47 pH and 7.21 g/l of total acid, the juice was balanced and healthy in preparation for inoculation with NT50 yeast. Fermentation took place in stainless steel roto tanks and fermentation temperatures were allowed to increase to 28°C. The fermenting juice was separated from the skins just prior to the completion of the fermentation with the press-juice fraction being blended back into the free-run. Both alcoholic- and malolactic-fermentations were allowed to complete in barrel after the malolactic fermentation was initiated by the addition of selected cultures to enhance the purity of the wine. After fermentation, the wine was left to mature for 26 months in 300-litre French oak barrels comprising 50% new and 50% second-fill before being prepared for bottling.

Only five of the finest barrels were selected for final bottling and a total of 1,770 bottles were filled on 6 August 2019 with the wine being released to the market in April 2021.

WINEMAKER'S COMMENTS

- Colour:** Rich, deep and bright ruby
Aroma: Layer after layer of ripe, dark-fruit aromas of plum, maple and sweet tobacco backed up by spicy and herbaceous notes of cinnamon, cloves, honeybush and dried thyme. Well-integrated oaking is present and hints at the classic styling of the wine.
Palate: The wine shows wonderful concentration and perfectly-balanced impact with its fullness and tight acidity. A hint of cola toffee-character gives a touch of sweetness to the overall savoury experience while a grippy tannin structure tells of a long and promising future.
Maturation Potential: Knowing the potential of the origin, variety and vineyard, this wine can be expected, under decent cellaring conditions, to last beyond two decades.
Food Pairing: While youthful, an immaculate pairing would be with rare beef or Kudu cuts served on a puree of Jerusalem Artichoke with roasted vegetables. Different options would be creamy biltong soup; steak & kidney pie or liver & onions on a parsnip mash. At maturity, a simple chunk of matured cheddar or parmesan cheese.
For the vegetarians, options would be rich bean casseroles; pumpkin & sage baked gnocchi or grilled, stuffed & crumbed mushrooms.

CHEMICAL ANALYSIS

| | | | |
|-----------------|------------|----------------|---------------------|
| Alcohol: | 15.25 %vol | Volatile Acid: | 0.69 g/l |
| Residual sugar: | 3.3 g/l | pH: | 3.64 |
| Total Extract: | 34.7 g/l | Total Sulphur: | 45 ppm (at Release) |
| Total Acid: | 5.5 g/l | | |

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