

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 1802 Collection wines embody history and heritage as well as the constant strive for quality and innovation. The maiden release consisted of the Cabernet Sauvignon as well as the Pinotage, both 2017 vintage, released April 2021. The 2018 vintage is the highly anticipated second vintage in this ultra-premium collector's range.

Cellarmaster, De Wet Viljoen, and his team stay at the forefront of viticulture and winemaking development. 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 the local- and international-markets. So, simply put, expect nothing but the very best from the 1802 Collection.



CABERNET SAUVIGNON | 2018

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 Tukulú and Oakleaf soils are applied only if required to alleviate excessive moisture stress.

VINTAGE

Less than normal rainfall contributed to smaller, more concentrated berries with firm but subtle tannins. Wines from this vintage will age and develop in years to come.

WINEMAKING

The grapes were picked by hand and at full ripeness on 8 March 2018. With analyses of 25°B, 3.32 pH and 6.5 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 four of the finest barrels were selected for the final bottling. A total of 1,480 bottles were filled on 31 May 2021 with the wine being released to the market in June 2022.

WINEMAKER'S COMMENTS

Colour:	Deep ruby
Aroma:	Attractive aromatics of blackberry, cassis and sugarbush, harmonised with cedar and earthy characteristics.
Palate:	Full-bodied wine with a captivating fresh intro leading to a long finish displaying flavours of mulberry, black cherry and sweet tobacco.
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 vegetarians, this wine pairs perfectly with a grilled mushroom dish or risotto.

CHEMICAL ANALYSIS

Alcohol:	14.48% vol	Volatile Acid:	0.59 g/l
Residual sugar:	2.6 g/l	pH:	3.68
Total Extract:	32.7 g/l	Total Sulphur:	38 ppm (at Release)
Total Acid:	5.2 g/l		