

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.

PINOTAGE | 2018

VINEYARDS

Block #214 was planted in 1997 on a west-facing slope and 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 a balanced canopy. While a drip irrigation system is installed, irrigations of the Tukulu and Oakleaf soils are applied only if required to alleviate excessive moisture stress.

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. 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 the 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 18 months in 300-litre French oak barrels comprising 50% new and 50% second-fill before being prepared for bottling.

Only 1,186 bottles were filled in May 2022 with the wine being released to the market in November 2022.

WINEMAKER'S COMMENTS

Colour:	Deep garnet
Aroma:	Layer after layer of ripe, dark-fruit aromas of blackcurrant with a touch of vanilla and smoke. 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 elegance. The tannins are significant without being overpowering, complemented by flavours of red plum, black cherry and hints of charred wood, cloves and cacao followed by a pure and superior finish.
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 Moroccan spiced lamb with almond couscous or veal tagine with dried plums. For the vegetarians, options would be ratatouille, hummus with pistachio Dukkah or even a baba ganoush dip.

CHEMICAL ANALYSIS

Alcohol:	14.24% vol	Volatile Acid:	0.71 g/l
Residual sugar:	3.0 g/l	pH:	3.66
Total Extract:	33.4 g/l	Total Sulphur:	82 mg/l
Total Acid:	5.3 g/l		

