

## Remhoogte Aigle Noir 2004

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John Platter \*\*\*

Wine Magazine 3 and a half stars

Ruby red colour. Fresh aroma of fruit upfront - black currants and mulberries with hints of spiciness and cinnamon. A medium bodied wine with good acidity and a creamy texture. A textured mouth feel of red berried fruits and soft tannins with a lingering finish.

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**variety :** Merlot | 62% Merlot, 32% Cabernet Sauvignon, 6% Pinotage

**winery :** Remhoogte Wine Estate

**winemaker :** Auguste Natter

**wine of origin :** Simonsberg

**analysis :** alc : 15.0 % vol    rs : 3.6 g/l    pH : 3.8    ta : 5.3 g/l

**type :** Red    wooded

**pack :** Bottle

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**in the vineyard :** 6 tonnes per hectare.

**about the harvest:** Grapes hand picked and sorted before destemming.

**in the cellar :** Cold maceration, slow natural fermentation in open oak vats. Melolactic fermentation in barrels.

1,264 cases (12) produced.

Matured for 12 months in second fill French oak.

