

## Remhoogte Estate Blend 2004

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**John Platter 2007 \*\*\*\***

Well wooded, restrained and classic, pleasingly savoury rather than simply fruity tempered by firm tannins. Layered complex flavours of black currants, chocolate, mocha, vanilla and spice. Full bodied wine in the Bordeaux style.

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**variety :** Merlot | 47% Merlot, 33% Cabernet Sauvignon, 20% Pinotage

**winery :** Remhoogte Wine Estate

**winemaker :** Michel Rolland and Auguste Natter

**wine of origin :** Simonsberg

**analysis :** alc : 15,0 % vol rs : 2.9 g/l pH : 3.8 ta : 5.4 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **closure :** Cork

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John Platter 2007 - 4 stars

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**about the harvest:** Grapes handpicked and sorted before destemming. Initial selection of bunches in the vineyards.

**in the cellar :** Cold maceration, long slow fermentation with natural yeasts in open oak vats with 4 hourly punch downs and pump overs. Malolactic fermentation in barrels. Blending done by Michel Rolland.  
70 barrels; 1750 cases (12) produced.

