

Remhoogte Estate Blend 2005

This is a classically styled predominantly Merlot blend. It has a nose of raspberries, blackcurrants, white chocolate and white pepper. The undertones of fresh mint and fynbos follow through onto the palate. The ripe red berried fruit flavours are supported by hints of mint and chocolate. Supple tannins ensure a full and lengthy finish.

variety : Merlot | 53% Merlot, 30% Pinotage, 17% Cabernet Sauvignon

winery : Remhoogte Wine Estate

winemaker : Michel Rolland

wine of origin : Simonsberg

analysis : alc : 15.0 % vol rs : 2.8 g/l pH : 3.76 ta : 5 g/l va : 0.74 g/l so2 : 67 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure** : Cork

2009 Concours Mondial de Bruxelles - Gold Medal

2008 John Platter - 4 stars

about the harvest: Grapes handpicked and sorted before destemming. Initial selection of bunches in the vineyards. +- 5 tonnes per hectare.

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. 44 barrels; 1100 cases (12) produced.

Barrel aging: Matured for 22 months in 30% new French oak

