

## Remhoogte Bonne Nouvelle 2004

The nose portrays cherries and sweet vanilla with fresh undertones of fynbos and mint. The freshness is joined on the palate by darker notes of blackcurrent, chocolate mocca and liquorish, supported by plush, supple tannins that ensure a long, lasting finish of fresh fruit and dark chocolate.

*Bonne Nouvelle* - 'Good News'

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

**winery** : Remhoogte Wine Estate

**winemaker** : Michel Rolland

**wine of origin** : Simonsberg

**analysis** : **alc** : 15 % vol **rs** : 2.0 g/l **pH** : 3.68 **ta** : 5.0 g/l

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

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

2009 Concours Mondial de Bruxelles - Gold Medal

2009 John Platter Wine Guide - 4½ stars

Robert Parker 90 points - "impressive"

**in the vineyard** : Our wines are made in the vineyard and finished in the cellar. Low yielding vines (5 - 6 tons/ha).

**about the harvest**: Grapes are handpicked and hand sorted twice, before and after destemming.

**in the cellar** : The grapes go through a cold maceration before fermentation is allowed to begin, uninoculated. Fermentation takes place in open oak vats with malolactic fermentation occurring in the barrel.

Matured for 22 months in 80% new 225 litre French oak barrels.

