

Remhoogte Aigle Noir 2008

Layers of plums, cherries, cinnamon and mint on the nose. Rich berried fruit carries through onto the palate with a clean spiciness adding to the body and complexity of this elegant wine. Silky but firm tannins and a finish that lingers.

variety : Merlot | 32% Merlot, 30% Shiraz, 28% Cabernet Sauvignon, 10% Pinotage

winery : Remhoogte Wine Estate

winemaker : Auguste Natter

wine of origin : Simonsberg

analysis : alc : 14,5 % vol rs : 0.65 g/l pH : 3.65 ta : 2.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The cool South Facing slopes combined with the fresh afternoon breezes coming off Atlantic Ocean result in ideal ripening conditions. Leaves are removed in the bunch zone at the pea berry stage of grape development to allow sunlight to aid in the ripening of the grapes. A large green harvest at 80% veraison ensures even ripeness at harvesting.

in the cellar : Our grapes are sorted in the vineyard and then twice in the cellar, once as whole bunches and then as individual berries on a vibrating sorting table. The grapes once in the tank are cooled to below 10° C and maintained at this temperature for the cold soak which lasts between 7 and 10 days. Fermentation is then allowed to proceed with wild yeasts. The tanks are mixed and punched down regularly to ensure optimal extraction. Malolactic fermentation then takes place in 225 Litre French Oak vats, followed by maturation for 25 months in the same vats.

