

## Remhoogte Estate Blend 2006

Full generous nose of ripe cherries and black berried fruit with hints of cedar. Rich rounded palate with the ripe fruit from the nose balanced by firm tannins. Creamy dark chocolate finish.

**variety :** Merlot | 40% Merlot, 23% Cabernet Sauvignon, 22% Syrah, 15% Pinotage

**winery :** Remhoogte Wine Estate

**winemaker :** Michel Rolland

**wine of origin :** Simonsberg

**analysis:** alc : 15 % vol rs : 2.6 g/l pH : 3.69 ta : 5 g/l va : 0.7 g/l

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

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

**in the vineyard :** The 2006 wines are a result of ideal extremely favourable ripening conditions. The cool South Facing slopes combined with the fresh afternoon breezes coming off the cold 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.

**about the harvest:** 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.

**in the cellar :** 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 22 months in the same vats. 70% of the vats are new.

