

Remhoogte Merlot Reserve 2007

Deep garnet colour, fresh cherry fruit on the nose with aromas of fynbos and creamy toffee. Full, rich mouthfeel, ample bodied, layered with hints of chocolate truffle and dark berried fruit. Well integrated firm tannins and classically dry finish.

variety : Merlot | 100% Merlot

winery : Remhoogte Wine Estate

winemaker : Murray Boustred

wine of origin : Simonsberg

analysis : **alc** : 15.0 % vol **rs** : 3.5 g/l **pH** : 3.68 **ta** : 5.9 g/l **va** : 0.74 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Gold Medal

in the vineyard : Specific rows were selected from block number 15. This block is 13 years old and has given the best and most consistent fruit on the estate for the past number of years. The cool south facing slopes combined with the fresh afternoon breezes from the cold Atlantic Ocean result in ideal ripening conditions. Leaves are removed in the bunch zone at the pea berry stage of the grape development to allow sunlight to aid in the ripening of the grapes. A large green harvest at 80% veraison ensures even

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 : Once in the tank, the berries are cooled and allowed to undergo a cold maceration for 7 days at 10 degrees Celsius. Fermentation is then allowed to proceed uninoculated and takes place in 500L open top French oak vats which are punched down every 5 hours to ensure optimal extraction. A 20 day post maceration at 28 ° C. The wine is then drained into 100% new 225 litre French Oak.

