

Remhoogte Merlot 2009

Remhoogte is known for producing superb Merlot and the 2009 vintage is no exception. It is absolutely decadent. Aromas of cherries, blackcurrant and fresh mint are backed up by dark chocolate follow through from the nose onto the palate. The finish is very lengthy and smacks of liquorish and cocoa.

variety : Merlot | 100% Merlot

winery : Remhoogte Wine Estate

winemaker : Chris Boustred

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.61 ta : 6.3 g/l va : 0.62 g/l so2 : 81 mg/l fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Bronze

ageing : Drink now or mature for up to 10 years.

in the vineyard : Merlot is what Remhoogte does best! 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. The grapes are then harvested at optimal phenolic ripeness.

about the harvest:

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 degrees Celsius 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 L French oak vats, followed by maturation for 15 months in the same vats.

