

Remhoogte Aigle Noir 2010

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. Drink now or mature for up to 8 years.

variety : Merlot | Merlot, Shiraz, Cabernet Sauvignon, Pinotage

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg

analysis : alc : 15.0 % vol rs : 3.3 g/l pH : 3.7 ta : 5.9 g/l va : 0.73 g/l so2 : 87 mg/l fso2 : 31 mg/l

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

pack : Bottle **closure** : Cork

ageing : Will mature for up to 5 years after the vintage. Drink now or mature until 2014.

in the vineyard : About the Estate

Remhoogte Wine Estate is situated on the foothills of the Simonsberg Mountain, 4km's outside Stellenbosch. The original title deeds of the farm date back to 1812 and the estate was so named because the ox wagons used to have to apply their brakes when descending Remhoogte's steep slopes into Stellenbosch. The literal translation of Remhoogte is "brake heights".

The farm was purchased by the Boustred family in 1994. The first wines were produced by Murray Boustred in 1995 and production has steadily grown to 8000 cases per annum. His 2 sons have now joined the family business with Chris overseeing the winemaking and Rob the Sales and Marketing.

Our aim is to produce quality wines that represent the ideal terroir of the estate through meticulous viticultural and vinicultural practices.

In the vineyards

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.

about the harvest: 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 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 25 months in the same vats. Combinations of 2nd and 3rd fill vats are used.