

Remhoogte Estate Blend 2007

Rich dark berried, smokey nose freshened by hints of indigenous fynbos. Spiced red fruit upon entry with a full mid palate. Firm refined tannins lead into a finish that smacks of dark chocolate.

variety : Merlot | 32% Merlot, 29% Syrah, 26% Cabernet sauvignon, 13% Pinotage

winery : Remhoogte Wine Estate

winemaker : Michel Rolland

wine of origin : Simonsberg

analysis : **alc** : 14.88 % vol **rs** : 4.3 g/l **pH** : 3.62 **ta** : 4.3 g/l **va** : 0.78 g/l **so2** : 48 mg/l **fso2** : 11 mg/l

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

pack : Bottle **closure** : Cork

ageing : Drink now or mature for up to 5 years.

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

The 2007 Estate is a blend of all four red grape varietals grown on Remhoogte wine estate. 32% Merlot, 29% Syrah, 26% Cabernet Sauvignon, 13% Pinotage.

