

Woodbrook Cabernet Sauvignon / Shiraz 2011

The Woodbrook label was conceived to allow for the production of wines on Remhoogte Estate that differ stylistically from the more traditional Remhoogte range. The Woodbrook wines are all estate grown and made and are given the same care and attention to detail as the Remhoogte range.

These wines are made in a more "New World" style as is evident with the maiden Cabernet Sauvignon/ Shiraz blend which is a typical new world combination.

Deep garnet colour. Layers of violets, red cherry and white chocolate with undertones of mint on the nose. The palate is ripe and full with a velvety tannin. Flavours of dark fruit and floral spice lead into a long finish.

variety : Cabernet Sauvignon | The wine is a blend of 60% Cabernet Sauvignon and 40% Shiraz.

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg

analysis : alc : 15 % vol rs : 3.5 g/l pH : 3.69 ta : 5.8 g/l va : 0.75 g/l so2 : 89 mg/l fso2 : 37 mg/l

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

pack : Bottle **closure** : Cork

ageing : Will reward cellaring for up to 10 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.

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. 30% new oak was used.

