

Remhoogte Terroir Cabernet Sauvignon 2011

This wine is produced from a vineyard which has consistently given the best Cabernet Sauvignon on the estate. Cherries, black currant, liquorish and a mintiness typical of the Simonsberg Ward on the nose. The palate is full and rich with enticing aromas of dark berries and chocolate. Velvety tannins lead into a lengthy finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg-Stellenbosch

analysis : **alc** : 15.00 % vol **rs** : 2.1 g/l **pH** : 3.53 **ta** : 5.7 g/l **va** : 0.70 g/l **so2** : 59 mg/l **fso2** : 16 mg/l

type : Red

pack : Bottle **closure** : Cork

2013 Veritas Wine Awards - Bronze

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

in the vineyard : Produced from a registered single vineyard of Cabernet Sauvignon, it is situated on the slopes of the estate. A cool south westfacing slope on decomposed Table Mountain Sandstone soil. Leaves are removed in the bunch zone at the pea berry stage, to ensure even ripening. These are the last grapes harvested on Remhoogte each year.

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 are 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. The fermentation takes place in 6000 liter French oak tanks. Malolactic fermentation then takes place in 225 L French Oak vats, followed by maturation for 18 months in the same vats.

