

Remhoogte Sir Thomas Cullinan (CTC) 2010

A Merlot dominated Bordeaux style blend. Deep garnet colour, fresh cherry fruit on the nose with aromas of fynbos and creamy toffee. Full, rich mouthfeel, ample bodied, layered with hints of chocolate truffle and darkberried fruit. Well integrated firm tannins and classically dry finish.

variety : Merlot | 85% Merlot, 15% Cabernet Sauvignon

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 15.08 % vol rs : 3.0 g/l pH : 3.49 ta : 6.0 g/l va : 0.74 g/l so2 : 96 mg/l fso2 : 40 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

2013 Veritas Wine Awards - Bronze

ageing : Mature for up to 10 years.

in the vineyard : Specific rows were selected from the highest vineyards on the estate. The cool south facing slopes combined with the fresh afternoon breezes from the cold Atlantic Ocean result in ideal ripening conditions. Leaves are removed in the bunch zone at the pea berry stage of the 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 : 85% Merlot and 15% Cabernet Sauvignon.

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. Once in the tank, the berries are cooled and allowed to undergo a cold maceration for 7 days at 10 degrees Celsius. Fermentation is then allowed to proceed un-inoculated and takes place in 500L open top French oak vats which are punched down every 5 hours to ensure optimal extraction. A 20 day post maceration at 28 degrees Celsius follows.

The wine is then drained into 60% new 225 litre French Oak barrels where malolactic fermentation takes place. The wine is then matured for 22 months in the same vats before being racked and bottled.

