

## Remhoogte Aigle Noir 2011

Deep garnet colour. Dark enticing aromas of blackberries, plums and coco and cassis.

The palate is fresh and balanced with a layered structure of ripe fruit and spice with a savoury dark chocolate finish.

**variety** : Cabernet Sauvignon | 64% Cabernet Sauvignon, 18% Shiraz, 13% Merlot, 5% Pinotage

**winery** : Remhoogte Wine Estate

**winemaker** : Chris Boutsred

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : alc : 14.00 % vol   rs : 3.0 g/l   pH : 3.56   ta : 5.4 g/l   va : 0.59 g/l   so2 : 59 mg/l   fso2 : 17 mg/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : Drink now or mature for up to 8 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.

**about the harvest** : A large green harvest at 80% veraison ensures even ripeness at harvesting.

**in the cellar** : The wine is a Cape Blend made up of 64% Cabernet Sauvignon, 18% Shiraz, 13% Merlot, 5% Pinotage.

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 24 months in the same vats.

