

Remhoogte Soaring Eagle 2012

The wine is a Blend of 39% Merlot, 33% Shiraz and 28% Cabernet Sauvignon. Deep garnet colour. Aromas of red cherries, black current, fynbos and white pepper. Berries, cherries and fresh vanilla on entry. Elegant, balanced mouthfeel with a savoury finish, lengthened by light chalky tannins.

variety : Cabernet Sauvignon | 39% Merlot, 33% Shiraz, 28% Cabernet Sauvignon

winery : Remhoogte Wine Estate

winemaker : Chris Boutsred

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.0 % vol rs : 2.19 g/l pH : 3.68 ta : 5.16 g/l va : 0.66 g/l so2 : 52 mg/l fso2 : 16 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 :

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.

