

## Remhoogte Aspect Merlot 2012

Aromas of cherries and dark ripe fruit are balanced by fynbos, cedar and dark chocolate. The palate is full and sweet, savoury elements combine with ripe tannins to give fantastic balance and finish.

**variety** : Merlot | 100% Merlot

**winery** : Remhoogte Wine Estate

**winemaker** : Chris Boustred

**wine of origin** : Stellenbosch

**analysis** : alc : 14.8 % vol   rs : 2.9 g/l   pH : 3.52   ta : 5.6 g/l   so2 : 26 mg/l   fso2 : 96 mg/l

**type** : 0

**pack** : Bottle   **size** : 375ml   **closure** : Cork

**ageing** : Mature for up to 15 years.

**in the vineyard** : The highest and coolest sights on the estate are planted to Merlot and Cabernet Sauvignon. The altitude and most importantly ASPECT, allow for slow ripening with extended hang time for the grapes without the risk of over-ripening. Leaves are removed from the bunch zone and green bunches removed at 80% veraison to ensure 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 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 30% new 225L french oak barriques, followed by 24 months maturation

