

Remhoogte Cabernet Sauvignon 2001

John Platter 2005 ****

Michelangelo Awards 2005 - Silver Medal

Remhoogte Cabernet Sauvignon is known for its elegance and this is no exception. Deep garnet colour, ripe fruit, cherry and black currants well balanced with spicy oak flavours. Generous mouthfilling finish where the freshness of the fruit is carried through.

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

winery : Remhoogte Wine Estate

winemaker : Murray Boustred

wine of origin : Simonsberg, SBosch

analysis : alc : 14.0 % vol rs : 1.6 g/l pH : 3.65 ta : 6.0 g/l va : 0.56 g/l

so2 : 71 mg/l fso2 : 28 mg/l

type : Red style : Dry body : Full taste : Herbaceous wooded

pack : Bottle closure : Cork

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"A fine Cassis almond aromas, supple elegant tannins, sweet mid-palate fruit. Persistent & refined."

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about the harvest: Grapes were handpicked.

in the cellar : Three day cold maceration, slow fermentation. Malolactic fermentation in barrels. 15% Merlot infusion. Matured for 18 months in 36% new French oak.

