



ANNO 1812

REMHOOGTE

WINE ESTATE

Sir Thomas Cullinan 2015

Sir Thomas Cullinan was our Great Grandfather. He founded the Cullinan Diamond mine in 1903 where the world's largest uncut diamond (3106 carats) was found. In 1906 the diamond was presented to King Edward VII after South Africa gained its independence, it now forms part of the crown jewels. An interesting piece of our family heritage here in Africa.

Bordeaux varietals have been a focus since the beginning of Remhoogte Wine Estate and hence this reserve being Right Bank inspired.

Vintage Overview

The 2015 vintage was exceptional on the Simonsberg. A long, dry summer with limited spells of heat meant the grapes were allowed to ripen slowly for a longer than normal period of time while maintaining high levels of acidity. This led to wines with greater than normal intensity and concentration and wines that will benefit with time allowed for maturation. Keep this wine for 10 years and longer, it will keep improving.

Vineyard

Aspect: South

Age: Both vineyards are 19 years old.

Yield: 4 tons per hectare

Notes: From the highest rows of the estates 2 highest vineyards, Merlot Block 15 and Cabernet Sauvignon Block 14. The exposure of these rows to all the elements combined with the steep gradient of the slope means the vines have a very tough life and give low yields. The bunches from these portions of these vineyards are typically light with small concentrated berries.

Cellar

Sorting: Bunches sorted on a conveyor belt and berries sorted on a vibrating sorting table. Berries uncrushed.

Fermentation: Fermented wild in 500 litre open top French oak barrels. 15 to 20 day post fermentation maceration on the skins done in the same barrels.

Maturation: 25 months in 60 percent new 225 litre French oak barriques.

Production: 5450 bottles

Tasting Notes

The nose starts with mulberry and blackcurrants with herbal notes of thyme, sage and buchu all backed by oaky notes of coconut and cedar.

The palate is concentrated and intense, a function of the 2015 vintage. Sweet fruit, black cherries, plums and fruit cake with savoury notes, olives and black pepper on the entry, followed by a broad grainy tannin with a medium plus acidity that leads into a finish that lasts for ages.

Analysis 14.5 % Alc.; pH 3.59; R.S. 1.76 g/l; 5.55 g/l TA; 0.64 g/L VA; 29 mg/L FSO₂

