



ANNO 1812

REMHOOGTE

— WINE ESTATE —

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa
Tel: (27) 21 8895005, Email: info@remhoogte.co.za, www.remhoogte.co.za
All wines are grown, made and bottles by the Boustred family

2015 ASPECT Merlot

Vineyards:

Made from our estates highest and steepest vineyards. The south westerly ASPECT ensures the vineyards are exposed to the prevailing summer breezes off the sea which cool the vineyards down in the afternoons and evenings. This in turn gives the grapes more time to ripen. The soils are decomposed granite on heavy clay. The vineyards yield between 5 and 6 tons per hectare and were planted in 1998.

Cellar:

The grapes are hand harvested and sorted twice in the cellar, as bunches and as berries.

Fermentation then occurs spontaneously in 7000 litre French oak foedres, followed by a post fermentation maceration on the skins of between 30 and 40 days.

Maturation then takes place in 225 liter French oak barriques for 24 months. 30% new oak is used with the remainder made up of second and third fill barriques.

Tasting notes and analysis:

The nose is dark and brooding with ripe currents, cherries and plums backed by white pepper and cedar.

The palate is full and juicy with polished tannins and a lively acidity bringing freshness and length.

With maturation the tannins will round and the wine will move from being broad and generous to more linear and elegant. Will mature for 10 years plus if you can cellar it alternatively drink it now with cheeses or full flavoured dishes.

14.5% Alc.; 3.2 g/l R.S.; 6.3 g/L TA; 0.74 g/L VA; 23 mg/L FSO₂, 80mg/L TSO₂.

