



ANNO 1812

REMHOOGTE  
— WINE ESTATE —

## 2016 ASPECT Merlot



The Aspect is from a vineyard at the top of the estate and the name refers to the direction the slope faces. Merlot has been a focus of the estate since the first wines were made.

### 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. This block is planted on a band of Malmesbury shale that runs through the farms top 3 vineyards. This shale is the oldest soil type in South Africa and one of the oldest in the world. Due to leaching of the soils over millennia they are not very fertile and limit the vigour of the vines and increase resulting quality of the grapes. 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 tanks, followed by a post fermentation maceration on the skins of 30 days.

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

### Tasting notes and analysis:

Nose: Red currents, black plums, fresh fennel and sage

Palate: Juicy fruit on the entry with a broad chalky tannin and fresh acidity bringing balance and length.

With maturation the tannins will round and soften. It will mature for 10 years plus if you can cellar it alternatively drink it now with cheeses or full flavoured dishes.

**14.6% Alc.; 2.2 g/l R.S.; 5.7 g/L TA; 0.72 g/L VA; 38 mg/L FSO<sub>2</sub>, 120 mg/L TSO<sub>2</sub>.**