



REMHOOGTE

— WINE ESTATE —

Sir Thomas Cullinan 2016

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

2016 was a cooler vintage and after a bumper crop in 2015 the vines had to work to ripen the grapes. The yields were low and with a cooler summer the grapes were showing far more subtlety in terms of flavour compared to the 2015. The 2016 Sir Thomas Cullinan is very classically styled with the wine showing the restraint of the old world rather than the power of the new.

Vineyard

Aspect: South

Age: Both vineyards are 20 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 50 percent new 225 litre French oak barriques.

Production: 6240 bottles

Tasting Notes

The nose is enticing with upfront fruit notes of blackcurrant, strawberries and sour cherries. Savoury undertones of cedar, coco and liquorish counter the fresh fruit.

The palate is perfectly balanced with the initial sweetness of ripe currants and plums balanced by the flavours of red cherries and black olives. The acidity is gentle but present and the tannin polished with a slight chalky finish giving length.

Analysis 14.53 % Alc.; pH 3.56; R.S. 2.4 g/l; 5.56 g/l TA; 0.68 g/L VA; 22 mg/L FSO₂; 70 mg/l TSO₂

